

Touraine Rouge La Javeline



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The Touraine vineyard in the Cher valley is located around Saint-Aignan sur Cher.

TERROIR : It is located on the hillside, on a flinty clay soil; and on the slope, on a siliceous soil on clay, thus allowing all the delicacy of the Gamay grape variety to be expressed.

WINEMAKING : Destemming. Short vatting period of 5 to 8 days. Fermentation at controlled temperature (25°C) in order to preserve the aromatic potential of the grape variety.

AGEING : Aged in vats for 5 months.

VARIETALS : Gamay 100%

SERVING : Serve chilled (12-14°C).

FOOD PAIRINGS : It will accompany cold meats (rillette, andouillette, dry sausage), white meats (chicken skewers, turkey fillets with bacon), typical stuffed mushroom or stuffed artichoke.



Garnet colour with purple tints.



Intense nose with notes of fresh red fruits (cherry, redcurrant) and spices (pepper).



Fresh mouth with fruity aromas and elegant tannins. Light, round and greedy wine.

www.lesvignoblesedonis.com