Collection Exception, AOP Coteaux de Saumur, Blanc

VIGNOBLES EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS

TERROIR : This cuvée comes from a fine selection of vines (2 ha), mainly developed on the tuffeau stone, the limestone of the Châteaux of the Loire. The Chenin Blanc, the only grape variety of this cuvée, expresses itself particularly well thanks to this terroir, where the soft chalk is usually less than 60 cm deep and allows for a moderate water supply, which is conducive to quality viticulture.

WINEMAKING : Fine selection of grapes, gentle pressing and fermentation at cool temperatures to preserve the aromas. Alcoholic fermentation at 18°C.

AGEING : Aged on fine lees for 9 months. A small part of the cuvée is matured in barrels, adding complexity.

VARIETALS : Chenin blanc 100%

SERVING : Serve slightly chilled (10-12°C).

FOOD PAIRINGS : According to your desires, marry this wine as an aperitif or with your foie gras/spice bread recipes, blue cheeses, white chocolate ice cream with grapefruit coulis, fresh fig tarts, fruit salads.

Golden yellow colour.

Tender and subtle nose revealing dried fruits (hazelnut), candied fruits (apricot, pineapple, juicy mango), slightly toasted and spicy (sweet vanilla).

Voluminous and unctuous mouth blending exotic fruits and candied apricot. The finish is greedy and harmonious with a nice balance between freshness and sweetness.

www.lesvignoblesedonis.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.