

Touraine Demi-Sec Baron Tufier



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : Situated east of Tours, between the Loir and Cher rivers, the Touraine vineyards stretch over the hillsides overlooking the Loire, on clay-limestone soils; and in the valleys, on gravel and sand soils. Chenin Blanc is also called Pineau de Loire.

WINEMAKING : Gentle pneumatic pressing. Settling then controlled fermentation at low temperature (18°C). This wine is made using the Traditional Method with a second fermentation in the bottle.

AGEING : Aged for a minimum of 12 months on laths before disgorging.

VARIETALS : Chenin ou chenin blanc 100%

SERVING : Served chilled (6-8°C).

FOOD PAIRINGS : It will accompany aperitifs and fruity desserts (apple crumble, mango shortbread, Nougat from Tours).



White colour with golden reflections marked by a beautiful effervescence.



Fresh and unctuous on the palate with notes of citrus and white fruits.

www.lesvignoblesedonis.com