

Vouvray BIO "Vineola"



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vines are about 30 years old and the plot is well exposed, overlooking the commune of Reugny, situated to the east of the Vouvray PDO.

TERROIR : The Vouvray Bio " Vineola " comes from an exceptional terroir. A flinty clay soil combined with a limestone subsoil gives it a nice freshness and vivacity. All this is well balanced by the great maturity of the grapes and the maturing on fine lees.

WINEMAKING : Skin-contact maceration to extract all the aromatic potential of the grapes. Traditional fermentation (between 18 and 20°C).

AGEING : Half of the cuvée is matured on the lees and the other half in oak barrels for one year, with regular resuspension of the lees. Bottling in September.

VARIETALS : Chenin Blanc 100%

SERVING : Serve at 12°C.

FOOD PAIRINGS : As an accompaniment to fish, poulard with cream sauce, veal rice or roast poultry, wood-fired andouillettes or mature goat cheese.

www.lesvignoblesedonis.com