

Rosé d'Anjou Escapade



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The grapes for this cuvée come from vines located in the commune of Montreuil-Bellay, in the heart of the Saumur region.

TERROIR : The terroir where our vines thrive is of the clay-limestone type. The vines extend over 10 hectares.

WINEMAKING : Thanks to early morning harvesting and gentle pressing, the aromatic potential is maintained. The vinification is traditional with controlled fermentation temperatures (17 to 19°C).

AGEING : For 4 months, the wine is aged on fine lees with regular stirring of the lees. Bottling and storage take place in our cellars, 25 metres deep, away from light and temperature variations.

VARIETALS : Cabernet franc 100%

SERVING : Serve between 8 and 10°C.

FOOD PAIRINGS : This cuvée will perfectly accompany your dishes such as courgettes stuffed with small vegetables, vegetables simmered with tomato or as a dessert with a fruit salad or rhubarb compote.

www.lesvignoblesedonis.com