

# Cabernet d'Anjou Clin d'Oeil



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**LOCATION :** The vines extend over the hillsides of the Saumurois and Anjou area.

**TERROIR :** The main characteristic of the region is its clay-limestone soil: this soft white rock called tuffeau allows the vine to put down good roots and a moderate water supply.

**WINEMAKING :** Direct pressing to extract a nice aromatic potential. Vinification in thermo-regulated vats then bottled in spring to preserve freshness and fruit flavours.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Serve chilled (8-10°C).

**FOOD PAIRINGS :** It will accompany starters (salads, raw vegetables), cold meats (terrines, rillettes), fish (grilled sardines, salmon tartar), Asian dishes and desserts (fruit salads).



Raspberry-red with salmon-coloured hues.



Intense fruit aromas with hints of red berries and rose, with a fresh mint finish.



Tender, round and smooth wine, with a liveliness that compensates for the mellow sensation, fresh finish with hints of strawberry and grapefruit.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)