

Orléans-Cléry Rouge

"Ecusson"



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : Situated north of the Loire, between Beauce and Sologne, the "Orléans-Cléry" appellation covers approximately 30 hectares and is made from the Cabernet Franc grape variety alone.

TERROIR : Vines of around thirty years old on a terroir of siliceous gravel with high reflectance ensure that the grapes reach optimal ripeness. A deliciously fruity wine, full of character.

WINEMAKING : Cold pre-fermentation maceration to ensure aromatic extraction of the grapes, followed by traditional fermentation. Maceration for a fortnight with gentle extraction, allowing the poly-phenolic potential of the grapes to be extracted.

AGEING : Aged in our cellars before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Served at room temperature (16°C).

FOOD PAIRINGS : This wine will accompany red meats (duck breast with peaches), small game (pheasant), mature cheeses, roast poultry.



Purple colour of beautiful intensity.



Intense nose of red fruits (bud and blackcurrant liqueur) and spicy notes (mint).



The palate is characterised by a beautiful structure, all in roundness, with coated tannins. Warm finish with hints of liquorice.

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