

Vouvray Blanc Vobridius



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : This wine results from the combination of three superb vineyard plots located on the plateau of the commune of Vouvray, where the vines are known for their ability to over-ripen and produce naturally rich grapes.

WINEMAKING : Maceration on the skins to extract all of the grapes' aromatic potential. Traditional fermentation (between 18-20°C).

AGEING : 12 months' ageing in oak barrels with a regular stirring of the lees. Bottled in September.

VARIETALS : Chenin Blanc 100%

SERVING : Serve at 12°C.

FOOD PAIRINGS : Serve with river fish (pike-perch), chicken in a creamy sauce, Beuchelle à la Tourangelle (sweetbreads, kidney, creamed mushrooms), andouillettes cooked over a wood fire or mature goat's cheeses.



Golden hue.



Complex nose with a blend of ripe yellow-fleshed fruit (damsons) and empyreumatic notes (brioche, caramel).



Long, full and well-structured on the palate, carried by a harmonious balance of acidity and fat. Lingering finish with spicy notes (sweet vanilla).

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