

# Cabernet d'Anjou - Escapade



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



**LOCATION :** This cuvée comes from parcels located in the commune of Montreuil Bellay, in the heart of the Saumur region.

**TERROIR :** The vines extend over 10 hectares, on a clay-limestone terroir that honours the Cabernet Franc.

**WINEMAKING :** To preserve the aromatic potential, the grapes are gently pressed and the must is lightly settled. The vinification is traditional with temperature control (17 to 19°C).

**AGEING :** Aged on fine lees (4 months), bottled, then stored in our cellars at a depth of 25 m, where the wine continues to age protected from light and temperature variations.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Serve chilled (8-10°C)

**FOOD PAIRINGS :** Serve with aperitifs, cold meats, grilled meats (brochette with mustard sauce), red fruit sorbets and fruit salads.

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