

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.

www.lesvignoblesedonis.com