

Saumur blanc Aime B



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The estate is located on the right bank of the Thouet in the commune of Montreuil-Bellay.

TERROIR : The soil is made up of alluvial deposits on a limestone subsoil.

WINEMAKING : Pressurage direct des raisins, débourage statique à froid, suivi d'une fermentation alcoolique en cuves inox thermorégulées.
Soutirage à la fin de la fermentation alcoolique suivi d'un élevage sur lies pendant 7 mois avec bâtonnage.

AGEING : The wine is aged in stainless steel vats on lees.

VARIETALS : Chenin ou chenin blanc 100%

ALCOHOL CONTENT : 10.5 % vol.

FOOD PAIRINGS : It goes perfectly with fish in sauce, poultry or mushroom risotto.



Aroma of ripe fruit, yellow fruit, slightly floral with a hint of spice.

Full-bodied and long on the palate, with a slightly acidic finish, hints of pear and a long, salty aftertaste.

www.lesvignoblesedonis.com