

Touraine, La Javeline, Touraine Sauvignon Blanc La Javeline , AOP Touraine,



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : It is located on the hillside, on a flinty clay soil; and on the slope, on a siliceous soil on clay to express the intensity and crunchiness of the Sauvignon grape variety.

WINEMAKING : Grapes are harvested at controlled maturity for aromas of fresh and ripe fruit. Cold stalling of the must for a week to exacerbate these aromas. Fermentation in stainless steel vats thermo-regulated at 18°C in order to preserve the aromatic potential of the grapes.

VARIETALS : Sauvignon 100%

SERVING : Serve chilled (around 10-12°C).

FOOD PAIRINGS : Serve as an aperitif or with fish, savoury cakes, summer crudités (tomato mozzarella), tarragon verrines and goat's cheese.



Pale yellow colour with a beautiful
brilliance.



The nose offers a remarkable aromatic
palette, combining freshness (citrus fruit,
blackcurrant buds) and maturity (lychees).



Harmonious, round, fleshy palate,
enhanced by a lively touch and endowed
with great aromatic persistence.

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