

# Crémant de Loire Blanc Brut

## Escapade



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



**LOCATION :** The grapes for this cuvée are harvested by hand in our vineyards located in Montreuil-Bellay, in the heart of the Saumur region.

**TERROIR :** The terroir where our vines thrive is made up of tuffeau chalk.

**WINEMAKING :** Thanks to manual harvesting, gentle pressing and fermentation at a cool temperature (8°C), the preservation of aromas is maintained. The second fermentation takes place in the bottle according to the Traditional Method after the selection of the best juices.

**AGEING :** In the heart of our tuffeau cellars and thanks to an ageing period of at least 12 months, the bubbles that evolve in our wines are of incomparable finesse.

**VARIETALS :** Chenin ou chenin blanc 100%

**SERVING :** Serve between 8 and 10°C. (46 and 50°F)

**FOOD PAIRINGS :** Aperitif like Avocado verrines or with creamy desserts like vegan Pana Cotta

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)