

# Touraine Sauvignon Sol Air



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



**LOCATION :** The grapes are harvested from two parcels of old vines located on the Cher hillsides.

**TERROIR :** The grapes are harvested on a clay-limestone terroir and selected for their superb ripening ability.

**WINEMAKING :** Monitoring of ripeness by regular berry tastings. Harvesting of grapes with ripe fruit aromatic profiles. Skin maceration for 12 hours, then gentle pressing and light settling to preserve the aromatic potential. Traditional vinification.

**AGEING :** Aged on fine lees with regular batonnage (8 to 10 months) before bottling in July.

**VARIETALS :** Sauvignon blanc 100%

**SERVING :** Serve slightly chilled (12-14°C).

**FOOD PAIRINGS :** Serve with fish in sauce or grilled (sea bass), white meat (Bresse hen in cream sauce), pan-fried foie gras, and mature goat's cheese.



Golden colour.



Exuberant nose combining spices, candied citrus, exotic fruits (pineapple, mango), empyreumatic notes (toast) and a subtle minerality.



Fleshy, voluminous and warm on the palate, well balanced between sweetness and freshness. Powerful and unctuous finish, with toasted notes.

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