

Chinon Blanc Féerie Blanche



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



WINEMAKING : Pneumatic and gentle pressing to extract the best juice from the grapes. Vinification in stainless steel tanks at a temperature of 18°C so that the fermentation can reveal the maximum aromatic potential of the juice.

Racking at the end of fermentation and maturing in stainless steel tanks on fine lees until the bottling, for a period of 6 to 9 months.

VARIETALS : Chenin blanc 100%

SERVING : Serve at 12°C.

FOOD PAIRINGS : It will perfectly accompany grilled fish, poultry in white sauce, a plancha of summer vegetables or a fresh goat cheese.



Pale gold color with silver reflections



Aromas of fresh apricot and pineapple.



Nice length on acidulous and salty notes.

www.lesvignoblesedonis.com