

Rosé d'Anjou Vive la Loire



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : Made from selected plots with clay-schist soil.

WINEMAKING : Selected plots producing ripe wines with great aromatic potential. Direct pressing. Winemaking brings out the varietal aromas and gives the wine an attractive complexity. Light cold settling (300 NTU). Fermentation at 16-20°C.

AGEING : Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

VARIETALS : Gamay, Cabernet franc, Grolleau

SERVING : Best enjoyed chilled (10-12°C)

FOOD PAIRINGS : with dishes to share : delicatessen meats, summer salads, lasagna or pizza. Simply for pleasure !

www.lesvignoblesedonis.com