

# Saumur blanc Véridic



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



**LOCATION :** The Chenin blanc vines are located in the commune of Brossay, in the southern part of the Saumur appellation.

**TERROIR :** They grow on a deep soil with red stones called “terre à silex” (flint soil). The large nearby forests serve as a windbreak and have an influence on the microclimate. These geological factors, combined with good sun exposure, create an ideal environment for grape growing, with average to late ripening.

**WINEMAKING :** Harvest grapes after monitoring wine maturity and quality controls. Light racking of the must during 24h. Temperature control (17 to 19°C) to ensure the aromatic potential of Chenin blanc.

**AGEING :** 6 months on the lees before bottling to preserve the freshness and fruitiness.

**VARIETALS :** Chenin Blanc 100%

**SERVING :** Serve at 12°C.

**FOOD PAIRINGS :** Serve with white meats, fish in sauce or hard cheese.



Pale yellow colour with green tints.



Offers a powerful bouquet of fresh fruit (peach, apricot, citrus) as well as exotic aromas.



A round and suave attack on the palate; Full-bodied and aromatic. Lingering aftertaste with a lovely impression of freshness.

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