

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.

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