

VIGNOBLES EDONIS

Saumur Blanc Vignobles Edonis

AOC Saumur, Vallée de la Loire et Centre, France

As ambassadors for the richness of the Loire Valley, Les Vignobles Edonis has selected the finest terroirs and plots to bring you its interpretation of the Loire's emblematic appellations.



PRESENTATION

In the depths of Saumur's troglodytic cellars, 25 meters below ground, an exceptional cuvée is born. The fruit of a rigorous selection of our finest plots located south of Saumur, on the hills that shape this unique territory, it embodies the elegance of Chenin, the region's emblematic grape variety. Crafted with patience and meticulous precision, this cuvée reflects our commitment to magnifying the expression of this remarkable terroir.

THE VINTAGE

Warm year, mild winter with no significant frosts, summer marked by a peak of 39.2°C, balanced rainfall.

LOCATION

The vines for this cuvée are located in the southern Saumurois, a region renowned for its sun-drenched hillsides and exceptional terroirs. The selected plots (16 ha) benefit from clay-limestone soil underlain by Middle Turonian tuffeau, typical of this area. This porous subsoil favors optimal drainage, essential for slow, even ripening of the grapes, while providing the mineral freshness characteristic of Saumurois wines.

TERROIR

The terroir, rich in clay and limestone, ensures optimal drainage while adding a beautiful minerality to the wine. This soil, coupled with the tufa stone, allows the roots to penetrate deep into the soil, guaranteeing concentrated, complex grapes.

IN THE VINEYARD

Yield: 55 hl/ha

WINEMAKING

After careful harvesting, the grapes are gently pressed before alcoholic fermentation at low temperature for 15 days in stainless steel tanks. Malolactic fermentation also takes place in vats. The wine is then aged on its lees for 6 months, with regular stirring of the lees, before being filled into 400- and 500-liter French oak barrels.

The wine is aged for 18 months, in troglodytic caves 25 meters underground. The natural conditions of constant temperature and humidity provide the ideal environment for this wine to flourish. After bottling, it is kept for a year in these same galleries, protected from light and vibrations.

VARIETAL

Chenin blanc

SERVING

Serve at a temperature of 12-14°C to take full advantage of its aromatic richness and elegant structure.



VISUAL APPEARANCE

This Saumur Blanc boasts an attractive golden color, a sign of maturity and prolonged ageing.

AT NOSE

The nose reveals seductive aromas of white fruits, such as pear and peach, accompanied by subtle exotic notes.

ON THE PALATE

Round, full and persistent on the palate, with delicious aromas of brioche, truffle and toast. A light woody touch on the finish underlines the complexity of this wine.

FOOD PAIRINGS

This cuvée goes perfectly with delicate, refined gastronomic dishes. Here are a few pairing suggestions:

- Suprême de volaille fermière à la crème d'estragon with morel mushrooms or porcini mushrooms to play on the aromas of undergrowth and truffles in harmony with the roundness of the wine.
- Roasted turbot fillet served with a beurre blanc emulsion and a hint of lemon zest.
- Matured Valençay or Chabichou du Poitou: mature goat's cheeses from the Loire Valley pair well with the wine's minerality.

