

# Saumur Blanc Vignobles Edonis



**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.

**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.

**AGEING :** The wine is aged for 18 months in French oak barrels, 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.

**VARIETALS :** Chenin blanc

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

**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.



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



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



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.

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