

Crémant de Loire Brut Rosé

Prince Alexandre



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : The grapes for our "Prince Alexandre" sparkling rose wine come from selected clay-limestone and tufa chalk terroirs located in the south of the Saumur area. Careful ageing in our cellars that gives its unique freshness and finesse.

WINEMAKING : The grapes are hand picked and gently pressed. Cool first fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle, according to the Méthode Traditionnelle.

AGEING : The bottles are stored horizontally on wooden laths in our tufa cellars for at least 12 months before disgorging, to develop an incomparably fine bead.

VARIETALS : Cabernet franc 100%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : Enjoy as an aperitif or for any celebration (quiches, grilled salmon, paella, fresh fruit tarts, sorbet).



Pretty pink colour with brilliant highlights.



Fine and persistent bead. An aromatic, dry Rosé offering a delicate bouquet combining wild strawberry and fresh red cherry aromas and flavours.



On the palate, this Loire wine is creamy and elegant with a lively initial impression. Fresh, long aftertaste.

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