

# IGP Val de Loire Blanc

## Trésors d'Antan



**WINEMAKING :** Harvesting of the grapes at maturity with fresh fruit aromas. Cold stabilisation of the must (0°C) for a week to enhance these aromas. Fermentation at a controlled temperature (18°C) to preserve the aromatic potential of the grapes.

**AGEING :** Aged on fine lees before bottling.

**VARIETALS :** Pinot Blanc Vrai 100%

**SERVING :** Serve chilled between 10-12°C.

**FOOD PAIRINGS :** It is a particularly pleasant wine in the mouth and very easy to match. It goes well with savoury starters, white meat dishes, mild cheeses and even desserts.



It offers intense and refined aromas of flowers, white fruits and honey, accompanied by a subtle minerality.



This fresh, fruity and supple white wine

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