Secrets de Chai, AOP Touraine, Blanc, EXPORT

VIGNOBLES EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS

LOCATION : The vines are located in the heart of Touraine in the communes of Saint Romain sur Cher and Couddes.

TERROIR : The vines are planted on clay soil covered with sand.

WINEMAKING : Harvest of grapes with aromatic profiles such as fresh fruit and ripe fruit. Direct pressing. Vinification allowing the varietal and fermentation aromas to be exacerbated and to provide a nice complexity. Traditional fermentation with temperature control (17°C), allowing the aromatic potential of Sauvignon blanc to be preserved.

AGEING : Aging on fine lees for several months. Bottling in spring, then storage in our cellars at a depth of 25m where the wine continues its aging sheltered from light and temperature variations.

VARIETALS : Sauvignon blanc 100%

SERVING : Best served well-chilled (10-12°C).

FOOD PAIRINGS : Depending on your desires, pair this wine with fish and shellfish recipes, savory tarts, sweet and savory dishes.
The cellar master's recommended recipe: Risotto with cream and green asparagus tips.

Beautifully brilliant pale yellow colour.

The nose has a remarkable range of fresh (citrus, blackcurrant buds) and ripe (lychee, mango) aromas, as well as subtle floral (rose) overtones.

Round, full-bodied, and well-balanced on the palate, underpinned by good acidity and a very long aftertaste.

www.lesvignoblesedonis.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.