

# Cabernet d'Anjou Réserve des Vignerons



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**LOCATION :** The vines are planted on hillsides in the Saumur and Anjou areas.

**TERROIR :** The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

**WINEMAKING :** Direct pressing enhances its lovely aromatic potential. Fermented in temperature-controlled vats and bottled the following spring to preserve its freshness and fruit.

**AGEING :** Aged for a minimum of 4 months on the lees.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Serve chilled (8-10°C).

**FOOD PAIRINGS :** Serve as an accompaniment to first courses (salads, raw vegetable dishes), delicatessen meats, Asian food, and desserts (fruit salads and sorbets).

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