

Rosé de Loire SeaFood&Co



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vineyard is located in the heart of the Touraine region.

WINEMAKING : Direct pressing, fermentation at 14°C, very short ageing for an early bottling.

VARIETALS : Gamay 85%, Cabernet franc 15%

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : This Rosé de Loire goes perfectly with Mediterranean cuisine (mousaka, pizza, stuffed tomatoes), fish in sauce (pike quenelles with tomato sauce) or grilled (plancha), and a platter of cold meats and cheeses.



Candy pink colour



Complex nose of citrus fruits, small red and black fruits (strawberry, raspberry, red currant), fresh flowers (peony), exotic fruits and white pepper.



On the palate, a fragrance of grapefruit mixed with red berries and passion fruit. Straightforward attack, very fruity but airy, with a fresh, spicy finish.

www.lesvignoblesedonis.com