Saumur Champigny Rouge "La Cabriole"

VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS

LOCATION : The Saumur Champigny vineyards cover over 1300 hectares on the south bank of the Loire River.

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 : Complete destemming, 10 days' post-fermentation skin contact.Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

AGEING : Aged for a minimum of 6 months on the lees.

VARIETALS : Cabernet franc 100%

SERVING : Serve slightly chilled (16°C).

FOOD PAIRINGS : Serve as an accompaniment to delicatessen meats, red and white meat dishes (poultry with mushrooms), and soft-ripened cheeses.

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