

Bourgueil Agrion Bleu



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : The 10 hectares of vines have been grown organically since 1996 and have a terroir of chalk and tufa, with a small percentage of sand in the topsoil. Age-old viticultural practices account for this cuvée's authenticity.

WINEMAKING : Once harvested and destemmed, the grapes macerate in temperature-controlled stainless steel vats for 10 days. Fermentation takes place spontaneously with indigenous yeast.

AGEING : The maturing process continues for 6 months.

VARIETALS : Cabernet franc 100%

SERVING : Best enjoyed at 16°C.

FOOD PAIRINGS : Best enjoyed with delicatessen meats, red and white meats, and soft-ripened cheeses.



This cuvée has a delicate bouquet of violet, ripe black fruit (blackcurrant and morello cherry) and a touch of sweet spice.



The wine is beautifully round on the palate, backed up by good structure and characterful tannin. Long aftertaste of ripe fruit and liquorice.



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