

# Crémant de Loire Brut Rosé "Les Andides"



**LOCATION :** The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

**TERROIR :** The grapes come from selected clay-limestone, tufa chalk, and shale terroirs to the south of the Saumur area. Careful ageing in our tufa chalk cellars enhances its freshness and finesse.

**WINEMAKING :** Handpicking of grapes, light pressing and cool fermentation (18°C) to preserve all the aromas. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

**AGEING :** The bottles are stocked on racks for at least 18 to 24 months (minimum) in our tufa cellars to develop an incomparably fine bead.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Enjoy chilled.

**FOOD PAIRINGS :** This Crémant de Loire rosé Brut is an excellent aperitif. It is also an ideal partner for starters and desserts (chocolate pie, cheesecake, fruit salad).

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)