Saumur Rouge "Réserve des Vignerons"

VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS

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

TERROIR : The subsoil consists of hard, Jurassic limestone, which has broken down to form the shallow, stony topsoil.

WINEMAKING : Complete destemming, 15 - 20 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 : Best enjoyed at 16°C.

FOOD PAIRINGS : Best enjoyed as an accompaniment to delicatessen meats, red meat dishes (skirt-steak with shallots), roast white meats (grilled chicken), hard cheeses, or oriental cuisine.

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