

Touraine Brut Blanc C.Greffe



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : Situated to the east of Tours, between the Loir and Cher rivers, the Touraine vineyards stretch across hillsides overlooking the Loire.

TERROIR : The vineyards are located on clay-limestone soils and in the valleys, on gravel and sand soils.

WINEMAKING : Gentle pneumatic pressing. Settling, followed by controlled fermentation at low temperature (18°C). Produced according to the Traditional Method with a second fermentation in the bottle, while maintaining a carbon dioxide pressure of less than 3 bars to ensure a lovely sparkle.

AGEING : Careful ageing in our tuffeau chalk galleries allows this cuvée, distinguished by its incomparable freshness and fruitiness, to mature beautifully.

A minimum of 12 months' storage on laths before disgorging ensures incomparably fine bubbles

VARIETALS : Chenin blanc 100%

SERVING : To be served chilled (6 - 8°C).

FOOD PAIRINGS : Enjoy with aperitifs and desserts (apple and almond tarts, honey shortbread).



Light gold colour with green highlights.
Fine bubbles.



Intense nose with notes of ripe fruit
(apricot, pineapple) and a hint of toast.



Round on the palate with a lovely
effervescence. Ripe fruit notes on the
finish.

www.lesvignoblesedonis.com