Saumur Rosé Clin d'Oeil

VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS

LOCATION : The vines extend over the hillsides of the Saumurois and Anjou regions.

TERROIR : The main characteristic of the region is its clay-limestone soil: this soft white rock called tuffeau allows the vine to put down good roots and a moderate water supply.

WINEMAKING : Selection of plots with the aromatic potential of fresh fruit. Direct pressing. Vinification allowing a nice complexity to the wine. Light settling at low temperature. Fermentation between 16 and 20°C.

AGEING : Matured on fine lees for four months and bottled in spring to preserve freshness.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (8 - 10°C).

FOOD PAIRINGS : According to your desires, pair this wine with white meat, fish and fresh cheeses.

Salmon-pink colour with bright purple hues.

Aromatic explosion of fresh red berries, citrus and licorice.

The freshness is brought by aromas of citrus and white peach. The complexity and roundness is accompanied by harmonious notes of crushed strawberry, grapefruit and red pepper.

www.lesvignoblesedonis.com

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