

Saumur Blanc BIO Coq'licot



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : This cuvée comes from parcels located in the commune of Montreuil Bellay, in the heart of the Saumur region.

TERROIR : The vines extend over 5 hectares, on a clay-limestone terroir that sublimates the expression of Chenin blanc.

WINEMAKING : Monitoring of ripeness by regular tastings of the grapes. Gentle pressing and light settling to preserve the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

AGEING : Aged on fine lees with regular riddling (4 months), bottled, then stored in our cellars at a depth of 25 m, where the wine continues to age protected from light and temperature variations.

VARIETALS : Chenin blanc 100%

SERVING : Served chilled (10-12°C)

FOOD PAIRINGS : It goes well with sardines, a warm goat's cheese and anchovy salad, pissaladière and goat's cheeses (Selles sur Cher, Chabichou).



Pale gold colour with gold highlights.



Crisp and greedy nose with notes of white fruit (pear, vine peach), ripe fruit (pineapple) and a fine minerality.



The attack is lively. The freshness is nicely counterbalanced by a volume and unctuousness in the mouth. The finish is crisp and lingers on sweet notes of vine peach.

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