

Louis Roche Saumur blanc



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : This terroir is dominated by Turonian limestones from the secondary era.

WINEMAKING : Delicate pneumatic pressing and careful settling. Vinification followed by temperature control (17 to 19°C) allowing the aromatic potential of Chenin Blanc to be preserved.

AGEING : Aging work on lees for 6 to 7 months provides richness and complexity.

SERVING : Served slightly chilled: 12°C.

FOOD PAIRINGS : To be enjoyed with fish, white meats and goat cheeses.

www.lesvignoblesedonis.com

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