Saumur Demi-Sec De Chanceny

VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS

LOCATION : The production area of Saumur Mousseux, located south of the Loire, covers 1400 hectares. Our vineyards are located around the villages of Les Ulmes and Doué-La-Fontaine, in the southern area of the Saumur region.

TERROIR : A clay-limestone terroir and the subtle blending of Chenin blanc and Chardonnay give this cuvée all its character.

WINEMAKING : Gentle pneumatic pressing resulting in the extraction of the best juices. Alcoholic fermentation at low temperature (64°F) to preserve the aromatic potential. Second fermentation in the bottle according to the “Méthode Traditionnelle”.

AGEING : Aged on laths for a minimum of 12 months in our cellars at a constant temperature, at a constant hygrometry and protected from the light.

VARIETALS : Chenin blanc 90%, Chardonnay 10%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (42°F).

FOOD PAIRINGS : It will accompany sweet & savoury aperitifs (gingerbread with fresh goat's cheese) and desserts (macaroons, peach salads, crumble) and for all moments of pleasure and sharing.

Straw-yellow colour. Fine, persistent bubbles.

Intense opened nose with floral aromas (linden), hints of honey and citrus (grapefruit).

Ample attack. The structure is rich and round. The finale has a beautiful warm aromatic persistence on fresh notes (mint).

www.lesvignoblesedonis.com

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