

Sauvignon Blanc Les Maselles



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : The combination an outstanding clay-limestone terroir, and winemaking methods adapted to Sauvignon's sublime potential.

WINEMAKING : Selected areas with intense fruit aromatic grape potential. Direct pressing. Strong racking of the must (50 NTU) at low temperature to living the expression of citrus taste. The light must is fermented at 18-20°C during the first third of the process and then stabilized at 13-14°C.

VARIETALS : Sauvignon blanc

SERVING : Best served chilled (10 to 12°)

FOOD PAIRINGS : Best served as an aperitif, it is also an ideal partner for seafood salads, scallops, grilled fish or famous Loire valley goat's cheese (Saint Maure de Touraine).



Pale green yellow colour.



This vibrant Sauvignon blanc offers an astonishing combination of freshness and roundness, with expressive aromas of grapefruit, white peach and blackcurrant leaf.



This wine has an exciting palate with crunchy, juicy flavours and long crisp acidity on the finish.

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