

Vobridius 2018



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : A cuvée composed of the association of three superb plots located on the plateau of the commune of Vouvray. These vines are known for their ability to over-ripen and produce naturally rich grapes.

WINEMAKING : Skin maceration to extract all the aromatic potential of the grapes. Traditional fermentation (between 18 and 20°C).

Aged in oak barrels for one year, with regular resuspension of the lees. Bottled in September.

VARIETALS : Chenin blanc 100%

SERVING : Serve at 12°C.

FOOD PAIRINGS : To accompany river fish (pike-perch), poulard with cream sauce, Beuchelle à la tourangelle (sweetbreads, kidney, cream mushrooms), andouillettes au feu de bois or mature goat cheese.



Golden colour.



Complex nose combining ripe yellow fruits (quetsche) and empyreumatic notes (brioche, caramel).



The palate is persistent, ample and structured, carried by a harmonious balance of acid and fat. Persistent finish with spicy notes (sweet vanilla).

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