

Coteaux d'Ancenis Rouge La Pierre Couvretière



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The Coteaux d'Ancenis vineyard is located on the edge of the Armorican Massif.

TERROIR : This original terrain is made up of schist (slate) and sandstone.

WINEMAKING : Hot pre-fermentation maceration (around 60°C for 24 hours). Vinification in temperature-controlled tanks at 20°C. Maceration for 15 days.

VARIETALS : Gamay 100%

SERVING : Serve at 16°C.

FOOD PAIRINGS : To be enjoyed with poulard, fish in sauce or hard cheese.



Deep cherry red colour.



Intense nose, marked by red and black fruits (stewed strawberries, cherry juice), characteristic of Gamay.



Supple and very silky attack. Fresh, fruity and sweet on the palate. Coated tannic structure. Beautiful aromatic length, on fresh fruit (cherry, redcurrant) with a spicy touch.

www.lesvignoblesedonis.com