Saumur Champigny Rouge Tuffeau

VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS

LOCATION : The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR : The key feature of this area is its clay limestone soil : this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

WINEMAKING : Complete destemming. 10 days of maceration.
Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

AGEING : Aged for a minimum of 6 months on the lees.

VARIETALS : Cabernet franc 100%

SERVING : Best enjoyed at 16°C.

FOOD PAIRINGS : Best enjoyed as an accompaniment to delicatessen meats, red meat dishes (skirt-steak with shallots), white meats (guinea-fowl supreme with morels), soft cheese.

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