



Coteaux du Vendômois Rouge César de Vendôme

AOP Coteaux du Vendômois, Vallée de la Loire et Centre, France

PRESENTATION

This cuvée is devoted to César de Vendôme, Duke de Vendôme and illegitimate son of Henri IV, who gave his name to the famous Place Vendôme in Paris.

LOCATION

Located north of the beautiful Loire Valley.

TERROIR

The Coteaux du Vendômois appellation covers limestone hills with flint and clay topsoil. These follow the meandering Loir River and have excellent sun exposure.

WINEMAKING

Stays on the skins for 4-5 days in temperature-controlled vats. Grape varieties separately fermented, then blended.

AGEING

Ageing in barrel for approximately 6 months before bottling.

VARIETALS

Pineau d'Aunis, Pinot Noir, Cabernet franc

SERVING

Served well-chilled (14-16°C).

VISUAL APPEARANCE

Ruby-red colour.

AT NOSE

Inspiring nose of fresh red fruit and spices.

ON THE PALATE

Elegant and well-balanced on the palate with silky tannin.

FOOD PAIRINGS

This wine makes a fine partner for delicatessen meats, red meats, and cheeses.

Suggested dish : grilled tuna.

