Coteaux du Vendômois Gris Montagne Blanche





LOCATION: The vineyard is located in the north of Touraine.

TERROIR: The "Coteaux du Vendômois" Appellation Protégée area extends over limestone hillsides topped with flint clay and enjoys a good exposure.

WINEMAKING: Direct pneumatic pressing, fermentation at 20°C

AGEING: Aged on fine lees then bottled early.

VARIETALS: Pineau d'Aunis 100%

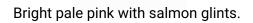
SERVING: Served chilled (7°C).

FOOD PAIRINGS: It will accompany starters, fish, cold meats and grilled

meats.

Recommended recipes: seafood paella, smoked duck breast salad.







Fresh nose with fruity (strawberry, grapefruit) and peppery notes.



Nice liveliness in the mouth, full and spicy, lingering aromas.