



## Coteaux du Vendômois Blanc 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

The grapes are put through a pneumatic winepress. The must is fermented at 18°C and the wine is aged on its lees and bottled early.

### AGEING

Aged on its lees and bottled early.

### VARIETAL

Chenin blanc 100%

### SERVING

Served well-chilled (8-10°C).

### VISUAL APPEARANCE

Crystal-clear yellow colour with subtle bronze-coloured highlights.

### AT NOSE

Intense floral and fruity (ripe peach, candied citrus) nose with attractive minerality.

### ON THE PALATE

Crunchy, round, and beautifully balanced on the palate, with a touch of mineral freshness. Smooth finish.

### FOOD PAIRINGS

This wine goes very well with starters courgette carpaccio), fish, seafood (lobster, potted salmon, grilled sea bream), and goat's cheeses.

Suggested dish : scallops

