

Coteaux du Vendômois Blanc

César de Vendôme



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



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 lies and bottled early.

VARIETALS : Chenin blanc 100%

SERVING : Served well-chilled (8-10°C).

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



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



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



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

www.lesvignoblesedonis.com