

# Coteaux du Vendômois Gris 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 20°C and the wine is aged on its lees and bottled early.

## AGEING

Aged on its lees and bottled early.

## VARIETAL

Pineau d'Aunis 100%

## SERVING

Served well-chilled (7°C).

## VISUAL APPEARANCE

Brilliant pale pink colour with salmon-coloured highlights.

## AT NOSE

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

## ON THE PALATE

Beautifully vivacious on the palate. Full-bodied and spicy, with a long aftertaste.

## FOOD PAIRINGS

This wine makes a fine partner for starters, fish, delicatessen meats, and grilled meats. Suggested dishes: seafood paella, smoked duck breast salad.

