



Coteaux du Vendômois Grillé d'Aunis Vieilles Vignes 2022

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

Let's get off the beaten track and take the side roads to venture to Vendôme. Along the Loir, Nicolas Parmentier, a committed winemaker, perpetuates the tradition of Pineau d'Aunis, specific to the Vendôme region. Made from this confidential grape variety, the Grillé d'Aunis cuvée is distinguished by its originality and generosity. A little nugget to discover.

PRESENTATION

A word from the winemaker - Nicolas Parmentier:

My vines grow west of Vendôme on hillsides exposed to the rising sun. The vines are more than 50 years old and are protected from the north. Thanks to the Loir, they benefit from a favourable microclimate. The soil is composed of clay with a large quantity of small pink flints on the surface. and rests on a Turonian limestone parent rock which provides a good water supply and drainage.

LOCATION

The slopes exposed to the rising sun, on the banks of the Loir, allow for good precocity. The plots of land that are more than 50 years old are protected from the north and benefit from a favourable microclimate thanks to the Loir.

TERROIR

The soil, composed of clay (20%), has a large quantity of small pink flints on the surface and rests on a Turonian limestone parent rock. This soil provides a good water supply and good drainage.

WINEMAKING

Vinification in 1000l vats, vatting time of more than 14 days, at a controlled temperature of 22°C; traditional hand punching of the cap for ideal extraction, vinification of pure Pineau d'Aunis grapes.

VARIETAL

Pineau d'Aunis 100%

Contains sulphites.

SERVING

Serve at room temperature, 14-16°C.

VISUAL APPEARANCE

Intense red colour, clear and brilliant.

AT NOSE

A fresh bouquet of blueberries, flowers and spices, including white pepper.

ON THE PALATE

The attack is frank, round and warm. Very well-balanced, with ripe raspberries, powdery tannins and a finish with notes of Timut pepper.

FOOD PAIRINGS

Wine to be enjoyed with cold meats, pork ribs, rabbit with olives, seven-hour leg of lamb or mature goat's cheese.



REVIEWS AND AWARDS



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