

# Sélection parcellaire

## Coteaux du Vendômois Gris Lieu-dit Cocagne

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

The Lieu-dit is a group of small parcels of unique vines. Because of its territorial, cadastral and historical unity, it constitutes a unique terroir... The alchemy between its soil, its relief, its orientation, its climate and its grape variety, gives birth to Appellation d'Origine Contrôlée wines of exceptional typicity and style. The respect of the terroir combined with the know-how of passionate winegrowers allows the best wines to be extracted.



### PRESENTATION

A legacy of the past, the place called "Cocagne" has its own history which is forever attached to it. Cocagne, a hillside exposed to the rising sun, is located on the banks of the Loir. The plots are located in the commune of LUNAY. The winegrowers who develop this hillside live at the bottom of it, in a semi-troglodytic hamlet, with dozens of cellars in the rock.

### LOCATION

The "Cocagne" vineyard is located on the banks of the Loir in the commune of Lunay, on plots classified as "premières côtes" (the highest quality terroirs listed in the appellation). The slopes are exposed to the rising sun, on the banks of the Loir, allowing for good precocity.

### TERROIR

The "Cocagne" Lieu-dit is mainly developed on a soil composed of clay (20%) which 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.

### IN THE VINEYARD

Use of prophylactic methods (disbudding, leaf removal) to encourage the natural aeration of the vines and to regulate the load; then, of reasoned cultivation to allow the most natural fight against cryptogamic diseases.

Harvesting begins after checking the ripeness and health of the grapes on 3 October.

### VARIETAL

Pineau d'Aunis 100%

### SERVING

Serving temperature: 10-12°C.

### VISUAL APPEARANCE

Tea pink colour, clear and brilliant.

### AT NOSE

Very intense first nose with notes of strawberry. Evolution on notes of citrus fruits (pink grapefruit) and spices (pepper, Espelette pepper).

### ON THE PALATE

Round attack. Ample, rich and well-balanced on the palate. Evolution on notes of fresh red fruits (strawberry, redcurrant) and spices. Round and fresh finish.

### FOOD PAIRINGS

Local charcuterie, avocado salad and fresh fried tuna, salade folle, grilled swordfish, red mullet, grilled white meat.

