

Coteaux du Vendômois Rouge César de Vendôme



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 : Stays on the skins for 4-5 days in temperature-controlled vats. Grape varieties separately fermented, then blended.

AGEING : Ageing in barrel for approximately 6 months before bottling.

VARIETALS : Pineau d'Aunis, Pinot Noir, Cabernet franc

SERVING : Served well-chilled (14-16°C).

FOOD PAIRINGS : This wine makes a fine partner for delicatessen meats, red meats, and cheeses.

Suggested dish : grilled tuna.



Ruby-red colour.



Inspiring nose of fresh red fruit and spices.



Elegant and well-balanced on the palate with silky tannin.

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