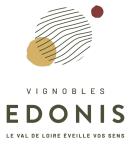
Coteaux du Vendômois Rouge César de Vendôme





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.