

Coteaux du Vendômois Gris

Montagne Blanche



LOCATION : The vineyard is located in the north of Touraine.

TERROIR : The "Coteaux du Vendômois" Appellation Protégée area extends over limestone hillsides topped with flint clay and enjoys a good exposure.

WINEMAKING : Direct pneumatic pressing, fermentation at 20°C

AGEING : Aged on fine lees then bottled early.

VARIETALS : Pineau d'Aunis 100%

SERVING : Served chilled (7°C).

FOOD PAIRINGS : A perfect accompaniment to Asian cuisine (sushi), crab accras, tagine, lemon chicken or avocado cocktail and shrimp.



Pale pink color.



Fresh nose with fruity notes (strawberry, grapefruit) and white pepper.



Nice liveliness in the mouth, full and spicy, lingering aromas.