

Vendômois, Montagne Blanche, Coteaux du Vendomois Rouge "Montagne Blanche", Array, Rouge



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



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

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

WINEMAKING: Vatting for 4 to 5 days under controlled temperature. Separate vinification of the grape varieties then blending.

AGEING: Aged for 6 months before bottling.

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

SERVING: Served chilled (14-16°C).

FOOD PAIRINGS: It will accompany cold meats, red meats and cheeses.
Recipe advice: Grilled tuna.



Wine with a ruby colour.



Fresh nose exalting aromas of red fruits and spices.



Fine and balanced mouth with silky tannins.

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