

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



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.