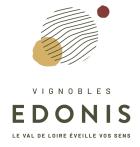
Vendômois, Montagne Blanche, Coteaux du **Vendomois Rouge "Montagne**



Blanche ATIA 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.



MONTAGNE BLANCHE

Wine with a ruby colour.



fruits and spices.



Fresh nose exalting aromas of red Fine and balanced mouth with silky tannins.