



Coteaux du Vendômois Blanc César de Vendôme

AOP Coteaux du Vendômois, Vallée de la Loire et Centre, France



PRESENTATION

This cuvée is devoted to César de Vendôme, Duke de Vendôme and illegitimate son of Henri IV, who gave his name to the famous Place Vendôme in Paris.

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

The grapes are put through a pneumatic winepress. The must is fermented at 18°C and the wine is aged on its lees and bottled early.

AGEING

Aged on its lies and bottled early.

VARIETAL

Chenin blanc 100%

SERVING

Served well-chilled (8-10°C).

VISUAL APPEARANCE

Crystal-clear yellow colour with subtle bronze-coloured highlights.

AT NOSE

Intense floral and fruity (ripe peach, candied citrus) nose with attractive minerality.

ON THE PALATE

Crunchy, round, and beautifully balanced on the palate, with a touch of mineral freshness. Smooth finish.

FOOD PAIRINGS

This wine goes very well with starters courgette carpaccio), fish, seafood (lobster, potted salmon, grilled sea bream), and goat's cheeses.

Suggested dish : scallops

