



Coteaux du Vendômois Gris 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 20°C and the wine is aged on its lees and bottled early.

AGEING

Aged on its lies and bottled early.

VARIETAL

Pineau d'Aunis 100%

SERVING

Served well-chilled (7°C).

VISUAL APPEARANCE

Brilliant pale pink colour with salmon-coloured highlights.

AT NOSE

Fresh nose with peppery and fruity (strawberry, grapefruit) overtones.

ON THE PALATE

Beautifully vivacious on the palate. Full-bodied and spicy, with a long aftertaste.

FOOD PAIRINGS

This wine makes a fine partner for starters, fish, delicatessen meats, and grilled meats. Suggested dishes: seafood paella, smoked duck breast salad.

