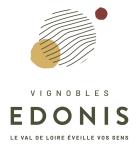
Coteaux du Vendômois Gris César de Vendôme





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.

VARIETALS: Pineau d'Aunis 100% SERVING: Served well-chilled (7°C).

FOOD PAIRINGS: This wine makes a fine partner for starters, fish, delicatessen meats, and

grilled meats.

Suggested dishes: seafood paella, smoked duck breast salad.



Brilliant pale pink colour with salmoncoloured highlights.



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



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