

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.

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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 salmon-coloured highlights.



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



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