

# 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 lees 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 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.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)