

MONTAGNE BLANCHE



Côteaux du Vendômois Rouge Montagne Blanche

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

On the Montagne Blanche, a rocky promontory of light-coloured tufa, the keep of the Vendôme castle was once erected. The "capital" of the Pagus Vindocinensis, Vendôme is bathed by the Loir, which is divided into several branches and on whose banks the Côteaux du Vendômois vineyards are located.

PRESENTATION

The blend of Pineau d'Aunis, with its peppery notes, Cabernet Franc which brings structure and Pinot Noir which brings fruitiness and roundness.

LOCATION

The vineyard is located in the north of Touraine.

TERROIR

The "Coteaux du Vendômois" Protected Designation of Origin area extends over limestone slopes topped with flinty clay with a good exposure.

WINEMAKING

Short vatting period of 10 to 14 days, at a controlled temperature of 24°C. Separate vinification of the grape varieties and then blending.

AGEING

Aged for 6 months before bottling.

VARIETALS

Cabernet franc, Pineau d'Aunis, Pinot Noir

Contains sulphites.

SERVING

Served chilled (14-16°C).

VISUAL APPEARANCE

Wine with a ruby colour.

AT NOSE

Nose Round and fresh, exalting aromas of ripe red fruits (wild strawberry, blackcurrant) and spices (slightly peppery).

ON THE PALATE

Long and generous attack, this complex wine confers a beautiful sweetness and roundness from the start.

FOOD PAIRINGS

Roast poultry, wild boar terrine, grilled lamb chops, rabbit terrine in jelly, cheeses.

REVIEWS AND AWARDS

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