

MONTAGNE BLANCHE



Coteaux du Vendomois Gris "Montagne Blanche" BIB 3L / 5L / 10L

AOC 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 grape varieties are dominated by Pineau d'Aunis, which expresses all the identity and originality of this "Gris" of the Vendômois.

LOCATION

The vineyard is located in the north of Touraine.

TERROIR

The "Coteaux du Vendômois" Appellation Contrôlée area extends over limestone hillsides topped with flint clay and enjoys a good exposure.

WINEMAKING

Direct pneumatic pressing, fermentation at 20°C.

AGEING

Aged on fine lees then bottled early.

VARIETAL

Pineau d'Aunis

SERVING

Served chilled (7°C).

VISUAL APPEARANCE

Bright pale pink with salmon glints.

AT NOSE

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

ON THE PALATE

Nice liveliness in the mouth, full and spicy, lingering aromas.

FOOD PAIRINGS

It will accompany starters, fish, cold meats and grilled meats.
Recommended recipes: seafood paella, smoked duck breast salad.

