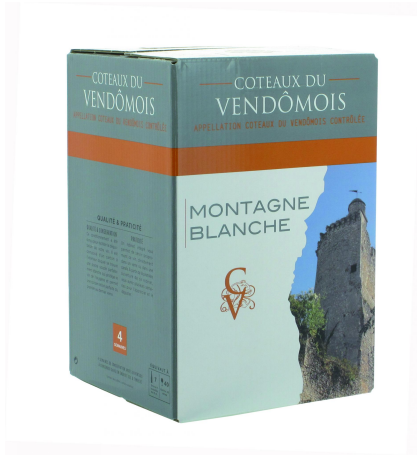


Coteaux du Vendomois Gris

"Montagne Blanche" BIB 3L / 5L / 10L



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.

VARIETALS : Pineau d'Aunis

SERVING : Served chilled (7°C).

FOOD PAIRINGS : It will accompany starters, fish, cold meats and grilled meats.

Recommended recipes: seafood paella, smoked duck breast salad.



Bright pale pink with salmon glints.



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



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

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