

Coteaux du Vendômois Grillé d'Aunis Vieilles Vignes 2020



LOCATION : The slopes exposed to the rising sun, on the banks of the Loir, allow for good precocity. The plots of land that are more than 50 years old are protected from the north and benefit from a favourable microclimate thanks to the Loir.

TERROIR : The soil, composed of clay (20%), has a large quantity of small pink flints on the surface and rests on a Turonian limestone parent rock. This soil provides a good water supply and good drainage.

WINEMAKING : Vinification in 1000l vats, vatting time of more than 14 days, at a controlled temperature of 22°C; traditional hand punching of the cap for ideal extraction, vinification of pure Pineau d'Aunis grapes.

VARIETALS : Pineau d'Aunis 100%

SERVING : Serve at room temperature, 14-16°C.

FOOD PAIRINGS : Wine to be enjoyed with cold meats, pork ribs, rabbit with olives, seven-hour leg of lamb or mature goat's cheese.



Intense red colour, clear and brilliant.



A fresh bouquet, exalting aromas of strawberry and black berries, a spicy, slightly liquorice background, with a hint of roasted notes and black pepper.



The mouth is round and warm. The tannins are silky and smooth, with a hint of redcurrant, spice, ginger and black pepper on the finish. Well balanced with a fresh attack.

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