

MONTAGNE BLANCHE



Coteaux du Vendomois Blanc "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

A truly amazing white produced by the Cave de Vendôme, which reflects the authenticity of its terroir.

LOCATION

The vineyard is located at the northernmost point of the Loire Valley.

TERROIR

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

WINEMAKING

Gentle pressing then light settling before a slow fermentation at 18°C.

AGEING

Maturing on fine lees elegantly brings out its aromatic qualities, its structure and above all its very pretty minerality, then bottled in the spring.

VARIETAL

Chenin ou chenin blanc

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Yellow colour with slight bronze reflections.

AT NOSE

Intense floral, fruity nose (ripe peach, candied citrus fruits) with a nice mineral presence.

ON THE PALATE

On the palate, good balance between crunchiness and roundness, enhanced by a hint of mineral freshness. Smooth finish.

FOOD PAIRINGS

It will accompany courgette carpaccio, scampi sautéed with Espelette pepper, fresh salmon rillette with lime, scallop tartar, pike-perch, grilled sea bream, mature regional goat's cheese, stuffed shellfish.

