



Coteaux du Vendômois Rouge Grillé d'Aunis

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



LOCATION

The east-facing hillsides situated alongside the River Loir enable the grapes to ripen early. The plots, which are more than 50 years old, are protected from the North and enjoy a beneficial microclimate created by the Loir.

TERROIR

The soil, composed of 20% clay, contains a large quantity of small pink flint stones on the surface and sits over a Turonian limestone bedrock. This terroir ensures a good supply of water and good drainage.

VINIFICATION

Vinification in 1000 l vats with over 14 days spent in vat at a controlled temperature of 22°C. Traditional manual punching of the cap to ensure perfect extraction. Vinification of 100% Pineau d'Aunis grapes.

VARIETAL

Pineau d'Aunis 100%

SERVING

Serve at room temperature, 14-16°C.

VISUAL APPEARANCE

Clear and bright, intense red hue.

AT NOSE

A fresh bouquet, disclosing lovely aromas of strawberries and dark berries, a spicy backdrop, slightly liquorice, with a hint of toasted notes and black pepper.

ON THE PALATE

Warm and round. The tannins are silky and enveloping, with a hint of redcurrants along with spices, ginger and black pepper on the finish. Fresh on entry to the palate with a lovely balance.

FOOD PAIRINGS

Enjoy this wine with charcuterie, pork ribs, rabbit with olives, slow-roasted leg of lamb or matured goat's cheeses..

