



## Coteaux du Vendômois Rouge Prestige

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

Refined blended wines signed by our cellar masters, expressing their personalities, sensitivities and creativities.

### PRESENTATION

The Pineau d'Aunis grape variety originated in the Prieuré d'Aunis (near Saumur) in the 11th century. This cousin of Chenin Blanc has developed considerably in the Vendôme region since the beginning of the 20th century and is nowadays the particularity of this PDO. Pineau d'Aunis wines are characterised by marked spicy notes, offering a wide range of aromas from vegetable peppers (white pepper, green pepper) to ripe peppers (red pepper, black pepper) and spices (cardamom, caraway, etc.).

### TERROIR

The plots of land for the Prestige cuvée (over 50 years old) are located on sunny slopes on the banks of the Loir and benefit from a high degree of precocity.

The Cabernet Franc, characterised by a nice structure, is a perfect match for the Pineau d'Aunis.

### VINIFICATION

After tasting the berries, the grapes are selected for their aromatic profiles of ripe fruit and spices. Separate vinification by grape variety. Vatting time of 14 days at controlled temperature (24°C).

### AGEING

Matured in vats for 6 to 8 months, then blended to highlight a beautiful aromatic complexity.

### VARIETALS

Pineau d'Aunis, Cabernet franc

### SERVING

Enjoy this wine slightly chilled (12 to 14°C).

### VISUAL APPEARANCE

Intense ruby red colour, deep and brilliant.

### AT NOSE

Subtle nose of ripe black fruits (Morello cherry, blueberry), exacerbated by a nice spicy framework (red pepper and liquorice).

### ON THE PALATE

The palate is ample and intense, revealing a nice aromatic palette with a hint of cardamom and black pepper, backed by silky tannins. Great persistence.

### FOOD PAIRINGS

Enjoy this wine with pink meats (duck breast with honey and four spices, pigeon with pepper), poultry (fatted chicken in a salt crust), and goat cheese (Saint Maure).

