

MONTAGNE BLANCHE



Vendômois, Montagne Blanche, Coteaux du Vendomois Rouge "Montagne Blanche", Array, Rouge

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

The blend of Pineau d'Aunis, with its peppery notes, Cabernet Franc which brings structure and Pinot Noir which brings fruitiness and roundness.

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

Vatting for 4 to 5 days under controlled temperature. Separate vinification of the grape varieties then blending.

AGEING

Aged for 6 months before bottling.

VARIETALS

Pineau d'Aunis, Pinot Noir, Cabernet franc

SERVING

Served chilled (14-16°C).

VISUAL APPEARANCE

Wine with a ruby colour.

AT NOSE

Fresh nose exalting aromas of red fruits and spices.

ON THE PALATE

Fine and balanced mouth with silky tannins.

FOOD PAIRINGS

It will accompany cold meats, red meats and cheeses.
Recipe advice: Grilled tuna.

