

# Coteaux du Vendômois Blanc

## César de Vendôme



**LOCATION :** Located north of the beautiful Loire Valley.

**TERROIR :** The Coteaux du Vendômois appellation covers limestone hills with flint and clay topsoil. These follow the meandering Loir River and have excellent sun exposure.

**WINEMAKING :** The grapes are put through a pneumatic winepress. The must is fermented at 18°C and the wine is aged on its lees and bottled early.

**AGEING :** Aged on its lees and bottled early.

**VARIETALS :** Chenin blanc 100%

**SERVING :** Served well-chilled (8-10°C).

**FOOD PAIRINGS :** This wine goes very well with starters courgette carpaccio), fish, seafood (lobster, potted salmon, grilled sea bream), and goat's cheeses.

Suggested dish : scallops



Crystal-clear yellow colour with subtle bronze-coloured highlights.



Intense floral and fruity (ripe peach, candied citrus) nose with attractive minerality.



Crunchy, round, and beautifully balanced on the palate, with a touch of mineral freshness. Smooth finish.

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