

Côteaux du Vendômois Rouge Montagne Blanche



LOCATION : The vineyard is located in the north of Touraine.

TERROIR : The "Coteaux du Vendômois" Protected Designation of Origin area extends over limestone slopes topped with flinty clay with a good exposure.

WINEMAKING : Short vatting period of 10 to 14 days, at a controlled temperature of 24°C. Separate vinification of the grape varieties and then blending.

AGEING : Aged for 6 months before bottling.

VARIETALS : Cabernet franc, Pineau d'Aunis, Pinot Noir

SERVING : Served chilled (14-16°C).

FOOD PAIRINGS : Roast poultry, wild boar terrine, grilled lamb chops, rabbit terrine in jelly, cheeses.



Wine with a ruby colour.



Nose Round and fresh, exalting aromas of ripe red fruits (wild strawberry, blackcurrant) and spices (slightly peppery).



Long and generous attack, this complex wine confers a beautiful sweetness and roundness from the start.

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