Coteaux du Vendomois Blanc "Montagne Blanche" BIB 3L/5L/10L

VIGNOBLES EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS

LOCATION : The vineyard is located at the northernmost point of the Loire Valley.

TERROIR : The "Coteaux du Vendômois" Appellation Contrôlée area extends over limestone hillsides topped with flint clay and enjoys a good exposure.

WINEMAKING : Gentle pressing then light settling before a slow fermentation at 18°C.

AGEING : Maturing on fine lees elegantly brings out its aromatic qualities, its structure and above all its very pretty minerality, then bottled in the spring.

VARIETALS : Chenin ou chenin blanc

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : It will accompany courgette carpaccio, scampi sautéed with Espelette pepper, fresh salmon rillette with lime, scallop tartar, pike-perch, grilled sea bream, mature regional goat's cheese, stuffed shellfish.

Yellow colour with slight bronze reflections.

Intense floral, fruity nose (ripe peach, candied citrus fruits) with a nice mineral presence.

On the palate, good balance between crunchiness and roundness, enhanced by a hint of mineral freshness. Smooth finish.

www.lesvignoblesedonis.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.