

# 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 :** Pineau d'Aunis, Pinot Noir, Cabernet franc

**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.