

Sélection parcellaire

Coteaux du Vendômois Blanc "Lieu-Dit, Cocagne"

AOP Coteaux du Vendômois, Vallée de la Loire et Centre, France



PRESENTATION

A lieu-dit, or named place, encompasses a group of small plots of vines.

It comprises a unique terroir defined by its territorial, cadastral and historic unity.

The alchemy between the soil, topography, climate, and grape variety results in appellation contrôlée wines with a unique profile and outstanding quality. Respect for the terroir combined with the expertise of winegrowers who love what they do produces superb wines.

LOCATION

The place named "Cocagne" is located on the banks of the Loir in the commune of Lunay. The grapes grow on slopes that constitute the finest terroir in the appellation.

TERROIR

Soil :

The place named Cocagne features soil consisting of clay (20 %) with Turonian limestone parent rock and a large quantity of pink flint on the surface. This terroir provides excellent water supply and drainage.

Sun exposure :

Cocagne, is located on an east-facing slope in a part of the Loir Valley with many bends that gives the region a microclimate conducive to winegrowing.

Climate :

Temperate climate. The vineyard is protected from northerly winds and has a microclimate conducive to grape growing thanks to the influence of the Loir river.

IN THE VINEYARD

Green pruning (bud thinning and leaf plucking) is done to enhance natural aeration, while sustainable agricultural methods are used to fight against fungal diseases.

WINEMAKING

Light pneumatic pressing. 24-hour static clarification of the must.

Fermentation at 14°C in temperature-controlled stainless steel vats.

AGEING

This "Lieu-Dit Cocagne" was aged on its lees for several months.

VARIETAL

Chenin 100%

TASTING

Deep straw-yellow colour with golden highlights. Lovely nose of candied citrus, acacia blossom, and gooseberry. Full-bodied, fresh, and very expressive on the palate, with floral and pronounced fruity aromatics. The aftertaste is quite long, with interesting quince jelly, roast pineapple, and flinty overtones.

FOOD PAIRINGS

Ideal as an aperitif or with pork, sushi, fish, seafood, goat's cheese, fruit salad, etc.

