



Grillé d'Aunis - Vieilles Vignes - Coteaux du Vendômois 2018

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

Let's get off the beaten track and take the side roads to venture to Vendôme. Along the Loir, Nicolas Parmentier, a committed winemaker, perpetuates the tradition of Pineau d'Aunis, specific to the Vendôme region. Made from this confidential grape variety, the Grillé d'Aunis cuvée is distinguished by its originality and generosity. A little nugget to discover.

LOCATION

The slopes exposed to the rising sun, on the banks of the Loir, allow for good precocity. The plots of land that are more than 50 years old are protected from the north and benefit from a favourable microclimate thanks to the Loir.

TERROIR

The soil, composed of clay (20%), has a large quantity of small pink flints on the surface and rests on a Turonian limestone parent rock. This soil provides a good water supply and good drainage.

WINEMAKING

Vinification in 1000l vats, vatting time of more than 14 days, at a controlled temperature of 22°C; traditional hand punching of the cap for ideal extraction, vinification of pure Pineau d'Aunis grapes.

VARIETAL

Pineau d'Aunis 100%

SERVING

Serve at room temperature, 14-16°C.

TASTING

Intense red colour, clear and brilliant.

Nose: a fresh bouquet, exalting aromas of strawberry and black berries, a spicy, slightly liquorice background, with a hint of roasted notes and black pepper.

Palate: The mouth is round and warm. The tannins are silky and smooth, with a hint of redcurrant, spice, ginger and black pepper on the finish. Well balanced with a fresh attack.

FOOD PAIRINGS

Wine to be enjoyed with cold meats, pork ribs, rabbit with olives, seven-hour leg of lamb or mature goat's cheese.

