Coteaux du Vendômois Gris

Lieu-dit Cocagne

Vines & Terroir

Grape variety: Pineau d'Aunis (100%)

Age of the vines: 20 years-old (average)

Yield: 60 hl/ha

Vineyard size: 3,7 hectares (+ 0.46 hectares just planted)

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.

Soil: 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. 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.

Presentation

About the Brand: The Pineau d'Aunis variety is especially well-suited to these slope vineyards. It originally came from Aunis Priory (near Saumur) in the 11th century. This cousin of Chenin Blanc became widespred in the Vendômois in the early 20th century, and now accounts for the appellation's originality. This comes through beautifully in the Gris du Vendômois, a highly individual wine.

Producer: Cave coopérative du Vendômois

Winemaker: Michael ANDRY

Winemaking techniques:

Light pneumatic pressing. Must racking for 24 hours at 18°C in temperature-controlled stainless steel vats.

Ageing:

Aged on the lees for 3-4 months before bottling.

Ageing potential:

2 years.

Winemaking

Tasting notes: Clear, brilliant tea rose colour.

Very intense strawberry aromas that develop hints of citrus (pink grapefruit) and spices (black pepper, Espelette pepper). Quite round, full-bodied, rich, and balanced on the palate. Fresh red fruit (strawberry, redcurrant) and spicy flavours, with a fresh, round finish.

Tasting

Food & Wine Pairing: Delicatessen meats, avocado salad, panfried fresh tuna, mixed salads, and grilled white meats.



