

ATHLÈTES DU VIN VDF PINEAU D'AUNIS



100% Pineau d'Aunis from vines 50-120 years old. Cracked pepper notes, with noticeable spicy flavors, fresh and crisp with red fruits and raspberry aromas. Perfect with French charcuterie, for a barbecue or even a good match for spicy Asian style dishes.

The vines are 50-120 years old. Grown in clay and limestone soils. The grapes are harvested by hand. Maceration for 2 weeks. Aged in concrete tanks on the fine lees for 6 months.

Les Athlètes du Vin is a négociant project focused on typical, value-driven wines from the Loire Valley. The idea was conceived by a group of French winemakers called Vini Be Good, who work together to distribute their wines across France. The wines are vinified by various members of the Vini Be Good network using their own grapes or grapes purchased from friends and neighbors in the Loire. We are proud to present these wines made by their friends and family, as several of the cuvées are vinified by Gérard Vallée, brother of Mathieu Vallée from Château Yvonne.

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Tasting Note:

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Shelf Talker:

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