

Wijnfiche

Vaudon – Pineau des Charentes DIVERSE —

Domain Vaudon

It all started in 1771, when Francois Gaborit bequeathed his Mérignac domain and vineyards to his stepson, Pierre Nalbert. For generations, the domain grew and evolved. Fast forward to the 20th Century: Denis Nalbert, then Pierre Mousset planted a large part of today's vineyards and installed the first 25hl still. The second was installed by Bernard Vaudon.

Today, Anne-Marie Vaudon and Pierre Vaudon are the custodians of this history and know-how.

Vinification

This Vaudon Pineau de Charantes was made by blending 2/3 fresh grape juice with 1/3 Cognac. Afterwards, maturation of 18 months in oak barrels.

Taste

Gold with amber highlights. Rich bouquet of flowers, figs and vanilla. The flavours of flowers and vanilla are also found on the palate, together with nuts, almond and honey.

Food pairing

Desserts | Foie gras

General information

Type: Aperero & Digestif

Grape varieties: Ugni Blanc (100%)

Storage (years): + 2-3

