

VINS DE PAYS VAUCLUSE

## CHARDONNAY

2016

### FOOD AND WINE PAIRING

Very harmonious as aperitif wine, you will naturally enjoy it with cheese. Thanks to its savory flavor, you will also appreciate it for an evening drink.

### GRAPE VARIETIES

Chardonnay, Vermentino

### TERROIR

Calcareous-clayey soil

### VINIFICATION

Grapes are harvested by end of August in the really early morning so as to preserve all the freshness of the fruit. After a gentle pressing the juice settles in a tank at cold temperature so as to enhance the varietal aromas. A short maturation for about two months on fine lees preserves the aromas (working on lees helps to bring some fat). Then the wine is aged two months in former barrels with "stirring" to give its roundness and its particularity. Sterile filtration before bottling.

### TASTING

Pale color with lightly shiny reflections.  
Pretty flowery nose with notes of sweet spice.  
Round mouth with a final on grapefruit.



Alc/vol 13%

Serving temperature : 10°C - 12°C

Best within 2 years



Vallée du Rhône  
Terroirs d'Accueil