

VINS DE PAYS VAUCLUSE

CHARDONNAY

2017

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, Sauvignon

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

Bright dress with green reflections.

Pretty varietal expressions on hazelnut, candied lemon, yellow flowers and vanilla notes.

Round mouth in attack, with a powerful final.



Alc/vol 13%

Serving temperature : 10°C - 12°C

Best within 2 years



Vallée du Rhône
Terroirs d'Accueil