

VINS DE PAYS VAUCLUSE

CHARDONNAY

2020

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.

TERROIR

Calcareous-clavey soil.

VINIFICATION

The grapes are harvested at the end of August in the cool of the morning, then pressed as soon as they arrive in the cellar. Fermentation takes place at low temperature (15/17°C)

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.



Vallée du Rhône
Terroirs d'Accueil



Alc/vol13%

Serving temperature : 10°C - 12°C

Best within 2 years