

VINS DE PAYS VAUCLUSE

## CHARDONNAY

2025

### 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 color with green highlights. Aromatic nose typical of Chardonnay with notes of white fruit and a touch of minerality. Delicious and lively on the palate with a salty finish.



Vallée du Rhône  
Terroirs d'Accueil

Alc/vol 13.5%

Serving temperature : 10°C - 12°C

Best within 2 years