

# Chardonnay

IGP Val de Loire

**Grape variety:** Chardonnay (100%)

**Winemaking method:** Cold pre-fermentation maceration for a week. This wine is fermented with natural yeasts.

**Aging:** 2 to 4 months left on its lees inside a stainless steel vat

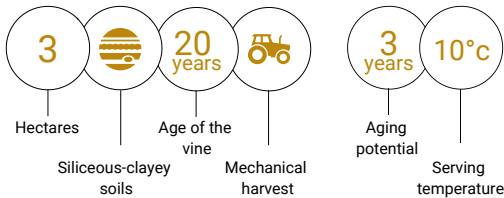


## DESCRIPTION

Of Burgundian birth, this rustic grape variety established itself in our region during the middle age. Its style is that of the French king's formal gardens. That is the kind of bouquet that you will find in the wine.



## PARTICULARITIES AND ADVICE



## WINE TASTING

- Pale yellow hue tinted toward gold
- The nose is fine and discret with floral and nuts aromas. (almond, hazelnut)
- The palate is round and onctuous with acid lactic flavors
- The finish is fresh and lingering



## PAIRING

This wine is a great match with grilled meat, poultry or even andouillette cooked in white wine.

Notes : .....

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