

Chèvrefeuille

Honeysuckle
AOC Valençay

Grape varieties : Sauvignon blanc (80%), Chardonnay (20%)

Winemaking method : Cold pre-fermentation maceration for 10 days. This wine is fermented with natural yeasts.

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

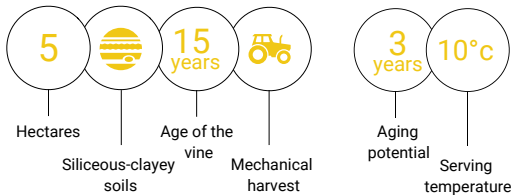


DESCRIPTION

Valençay terroir and especially their parcels rich in flint are ideal for the production of balanced and aromatic white wine. Sauvignon brings lightness to the wine and Chardonnay its richness. Chèvrefeuille reminds us of the airiness and the power of the floral aromas of spring.



PARTICULARITIES AND ADVICE



WINE TASTING

- Straw-yellow hue with a bright tint
- Delicates fragrances of grapefruit and white flowers
- The attack is pure and supple expressing subtles aromas of white peach, acacia and orange blossom
- Dry but round
- The finish is fresh and long



PAIRING

Wine of every moments. It's delicious in aperitif (pre-dinner drinks), but is also great paired with fresh salads, fishes in foil or goat cheese.

Notes :

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