

**TERROIR :**

Sandy loam soil.

MAIN GRAPES VARIETIES:

Chardonnay

VINIFICATION:

Direct cold pressing. Settling at low temperature, fermentation in temperature-controlled vats.

AGEING:

Aged on fine lees in concrete tanks for 4 months.

TASTING:

This wine with golden highlights will seduce you with its aromas of pear and white peach. Very expressive on the palate, this Chardonnay is characterized by a balance between its roundness and freshness.

FOOD AND WINE PAIRING:

A perfect accompaniment to grilled sole.

AGING POTENTIAL:

To Drink within 3 years.

Serve between 8° and 10°C

