

CHARDONNAY

IGP VAL DE LOIRE

**REGION**
VAL DE LOIRE**GRAPE VARIETY**
CHARDONNAY**AGEING**
4 YEARS**TERROIR**

THE TINY PARCEL OF 1,5 HA OF CHARDONNAY IS LOCATED ON THE HEIGHTS OF THE COMMUNE SAINT-AIGNAN-SUR CHER AND ALLOWS VENTILATION FOR THE VINES AND OPTIMAL MATURITY. THE SOILS OF CLAY AND SAND ENABLE PRODUCTION OF A WINE THAT IS SMOOTH, LIGHT, DELICATE AND FRUITY. THE AVERAGE AGE OF THE VINES IS 25 YEARS.

**VINIFICATION**

FIRSTLY TRADITIONAL VINIFICATION OF WHITE WINES IN STAINLESS STEEL TANKS. THE WINE IS THEN AGED IN WOODEN VATS FOR A MINIMUM OF 8 MONTHS BEFORE BOTTLING THAT GIVES TO THIS CHARDONNAY A GOURMET CHARACTER.

**TASTING NOTES**

A LIMPID YELLOW COLOR WITH GOLDEN HINTS. NOSE OF YELLOW APPLES WITH CARAMEL NUANCES IS BALANCED WITH THE BUTTERY ROUND MOUTH.

**FOOD PAIRINGS**

VERY FOOD FRIENDLY WINE: FETTUCCHINI ALFREDO PASTA, GRILLED SALMON WITH BERNAISE SAUCE, COLD TUNA TARTARE , CHICKEN TAJINE WITH CURRY, PERFECT FOR DESSERTS AS A CREME BRULEE OR APPLE PIE.

SERVICE TEMPERATURE: 10° - 12°