

Cépage « Chardonnay » 2021
Vin de Pays du Val de Loire
Indication Géographique Protégée

Appellation : Chardonnay Vin de Pays du Val de Loire.

Grape variety : Chardonnay

Soil : Altered ochre green to greyish black shale. A silty, clay, siliceous texture means the soil holds water well. The vines grow vigorously, at a normal rate and ripen appropriately.

Average age of vines : Over 25 years.

Work on the vines : Grass is left to grow naturally between all rows. The vines are completely disbudded and the leaves are thinned on the side where the sun rises.

Harvesting : Manual

Winemaking : The grapes are pressed gently in a bladder press. Alcoholic and malolactic fermentation take place in a temperature-controlled tank to achieve optimum aromas.

Ageing : On fine lees.

Aromas : Depending on the vintage, we can detect subtle notes of toasted almonds, fresh butter, hazelnuts, exotic fruits, peach and citrus.

Drinking : Enjoy cool with starters, seafood, fish, etc. Best drunk young;

Keeping qualities : keep for 2 to 3 years maximum.



Alcohol : 12,5 % Vol