



VIGNOBLE
MALIDAIN
LE DEMI BŒUF

Chardonnay IGP Val de Loire

L'EXCEPTION

Grape variety	100% Chardonnay
Terroir	On gently rising slopes, average altitude from 35 to 40 meters. Terroir on clear and siliceous soil developed on a micascist mother.
Age of vines	20-year-old vines ans
Winegrowing	Cold static settling. Cold stabilizing. Controlled alcoholic fermentation at 15° to 20°C then complete malolactic fermentation.
Conditioning	Bottling is carried out by a company with HACCP norms. With adhesive labels and in 6 or 12 bottles boxes conditioning.
Tasting notes	Robe: lightly gold with green tints Nose: pleasing, rich, expressive of yellow fruits, brioche finish Mouth: fat, persistent of well-matured yellow fruits, very elegant
Food and wine	Aperitif, frogs' legs, salmon carpaccio, tartar of fishes, mussels in cream, nuts of St Jacques with prawns and coconut milk and lime, monkfish, tandoori chicken and rice in spices, morels with the cream, casserole of snails, capon stuffed in mushrooms, Abondance (semi-hard fragrant raw-milk cheese)
Service temperature	10°C
Ageing	2-3 years

