



VIGNOBLE
MALIDAIN
LE DEMI BŒUF

Chardonnay IGP Val de Loire LE DEMI-BŒUF

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 micaschist mother.
Age of vines	20-year-old vines
Winegrowing	Cold static settling. Cold stabilizing. Controlled alcoholic fermentation at 15° to 20°C
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: gold with green tints Nose: pleasing, floral (broom), crystallized pineapple, exotic fruits finish Mouth: very pleasing and fat attack, ample, round and fruity (white fruits)
Food and wine	Aperitif, plate of seafoods, delicatessen, grilled eels, scallops, vegetable velouté soup, raclette cheese, tartiflette (melted cheese with potatoes), rabbit with the cream, chicken with peanuts, baked trout, pikeperch filets, raw fish (sushis and sashimis), tartar of bluefin tuna, Tomme de Savoie (mild semi-firm cow's milk cheese), Gruyère
Service temperature	10°C
Ageing	2-3 years

