

# ORGANIC SPARKLING GRAPE JUICE

Alcohol-free



VIGNOBLE  
MALIDAIN

## ■ 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.

## ■ WINEMAKING PROCESS

Cold static settling from 24 to 36 hours. Juice filtration. Maintaining the juice at 5°C until bottling. Addition of carbon dioxide. Grape juice without alcohol and pasteurized for a period of 24 months.

## ■ TASTING NOTES

Robe: intense yellow gold.

Nose: well ripe white fruits.

Mouth: rich, smooth and fresh.

## ■ AGE OF THE VINES

15-year-old vines



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