

CHARDONNAY

IGP Val de Loire



■ 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.

■ WINEMAKING PROCESS

Cold static settling. Cold stabilizing. Controlled alcoholic fermentation at 15° to 20°C.

■ 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).

■ AGE OF THE VINES

20-year-old vines

■ AGEING

2-3 years

■ ALCOHOLIC DEGREE

12%

