

# CHARDONNAY

## TERROIR

**Region:** South-West (France)

**Appellation:** Côtes-de-Gascogne

**Soil:** Limestone clay

**Yield:** 50 hl/ha

## WINE

**Blend:** 100% Chardonnay

**Alcohol:** 12,50%

**Residual sugars:** 2g/L

**VINIFICATION:** Night harvest, short skin contact maceration, pressing with inert gas, low-temperature fermentation, maturation on fine lees.

## TASTING NOTES

A fresh and aromatic single-varietal, round, ample and well structured, with aromas of lemon, vanilla and a lovely minerality.

To be drunk within 3 years

## PAIRING

With a crab pie, a turkey breast with grilled herbs or with a crispy salmon fillet.

## PACKAGING

Screwcap. 6-bottles box upright

Euro pallet: 5 x 21 boxes = 630 bottles

VMF pallet: 5 x 28 boxes = 840 bottles

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