





VIGNERONS DE BEL-AIR RÉCOLTANTS DEPUIS 192



#### Vineyard

Grape variety: Chardonnay

Soil: a mixed of clay and limestones

Exposure: South East Age: 12 years old

## **Vinification**

Harvested by hand with selective picking in the vineyards. This Cuvée produced from grapes in the most southerly vineyard of this appellation is vinified in stainless steel tanks and aged in barrels for a couple of weeks.

## **Tasting**

Colour: Light golden colour with bright green

tones.

Nose: Floral and fruity aromas (lemon, litchi, grapefruit,

pineapple).

Round, rich and structured with a soft acidity. Mouth:

#### **Service**

Best to be served at 10-12°C.

Go well as aperitif, with asparagus with mousseline sauce, oysters, mussels in white wine with risotto, fillets of red mullets, veal filet with pan-fried mushrooms.

To keep 2-3 years.

# **Logistic details**

Customs nomenclature 22042113	Cases of 6 bottles Dimensions (cm): 27 x 18,2 x 30 Weight: 7,9 kg Barcode: 3436730069050

Bottle: Pallet: Europe Avantage Weight: 1,28 Kg 570 bottles (95 cases of 6 bottles) Diameter: 8,6 cm 5 layers of 19 cases

Height: 29.6 cm Dimensions (cm): 120 x 80 x 170 Barcode: 3436730026039

Weight: 771 kg

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