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CHARDONNAY « CH » 2022:

This white wine comes from the place called "les Chevraudes". This hillside is exposed to the south-west and is made up of a thick layer of limestone scree.

Vinification

This wine carries out its alcoholic fermentation naturally in Burgundy barrels followed by 10 months maturation with topping up and stirring. Bottled without SO2 addition.

Tasting

It therefore delivers specific aromas due to this maturation on lees... Woody, buttery, flinty, apple and toasted almond notes, etc.

ABV: 13%

So2 total: <20 mg/L

Crop yield: 30hl/ha (about 1.95 tons per acre)

Wine and Food pairing: During the aperitif with iodized dishes, grey shrimps, shrimp nems, oysters and other shellfish or grilled fish

Serving temperature: 12°C (54°F). In summer you may like it cooler at 8°C-10°C (46°F-50°F)

Ageing potential: 10 to 20 years

