

Indication Géographique Protégée Gard

Chardonnay – White



Blend

This is a single variety of wine made with 100% Chardonnay.



Terroir

Plots rigorously selected from the « Vin de Pays » production area now called « Indication Géographique Protégée » (Protected Geographical Indication). Vines are growing on clay and limestone soils.



Winemaking

Pressing, natural static cold settling. Alcoholic fermentation under controlled temperature (16°C). Stirring of the fine lees after fermentation. Aged in tanks.



Tasting Notes

- Colour : pale straw yellow.
- Aromas : white fruits such as pear, peach with background notes of citrus.
- Palate : round attack with a harmonious finish. Intense flavours of white peach and lemon notes.



Food Pairing

Perfect in aperitif or with cold starters.



Serving Temperature

8-10°C



Cellar Potential

A ready to drink wine.

