Les Grains Chardonnay

IGP Méditerranée

Soil :

chalky marl, silty and sandy soils situated at more than 300m high.

Grapes :

100% Chardonnay

Harvest and Vinification :

Night harvest during the first 15 days of September. Skin maceration from 6 to 12 hours. Alcoholic fermentation at low temperature.

Tasting notes :

Beautiful pale and shiny yellow robe. This Chardonnay offers a very aromatic nose with exotic fruits (pineapple) and citrus fruits (lemon pie). Fat and fresh, this well-balanced wine has a good length in mouth.

Sommelier advices :

To be served very fresh (9°C). It can be appreciated as an aperitif, with light plates such as starters, fine fishes and soft cheeses. To drink within the year.

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