

CHARDONNAY

After careful plot selection, precise sorting in the vineyard and harvesting in small crates, the Chardonnay grapes are pressed directly, then vinified in French oak barrels and aged in these barrels for 10 months. A wine with elegant fruity notes offering freshness and balance, combined with subtle oak and good length on the palate.



- Appellation** Vin de France
Estate area 3,45 hectares
Soils Sandy clay with iron oxide residues
Blend 100% Chardonnay
Vinification Direct pressing under an inert atmosphere
48 hours settling followed by cold stabulation,
15-day alcoholic fermentation
Ageing 10 months in new French oak barrels and one-
year-old barrels
Lees stirring (bâtonnage)
Production 30 000 bottles