



Chardonnay

Grape Variety: Chardonnay

Vinification Method: Harvested by hand and the pressed using a pneumatic press. After settling of the must for 20 hours, the alcoholic fermentation starts automatically using the naturally occurring yeasts present. The fermentation temperature is maintained at 18 degrees centigrade. Malolactic fermentation takes place again using the natural bacteria present.

Geology: The soil is composed of red gritty clay over Triassic marl (red marl) and clay over dolomitic stone.

The whole of the vineyard is cultivated using methods that respect the environment. The use of phytosanitary products is monitored parcel by parcel. Thirty-three percent of the ground between the vines is left covered with grass whilst the remaining 67% is worked by digging and raking. The yields are rationalized by pruning and by bunch thinning.

Area planted: 1.6 hectares

Average volume produced: 45 hectolitres per hectare

Tasting notes: White flowers, peach.

Goes well with: Aperitif, a quiche, a cheese soufflé, a gratin or grilled fish, sea-food, a creamy pan of snails, crayfish or scallops...