



CHARDONNAY

- IGP VAL DE LOIRE -

APPELLATION

IGP Val de Loire

COLOUR

White

VINTAGE

The 2025 vintage is of outstanding quality, with sun-filled berries reaching optimal ripeness, well-preserved acidity, and yields we haven't seen in many years. The juices are both rich and beautifully balanced, a vintage built for ageing.

GRAPE VARIETY

100% Chardonnay

PRODUCTION

Short pruning (« Guyot Simple »).
Ploughed soils (spring plough with discs and blades). **Certified Organic** 

WINEMAKING METHODS

Pneumatic pressing. Cold racking of the must.
Vinified in underground concrete vats covered with glass tiles, typical of the Nantes vineyard.

MATURING

Wine nourished and matured on its lees during 5 months of fermentation.

ALCOHOL PER VOLUME

12% vol.

TASTING

Tasting temperature : 9-11°C.
Potential ageing is 3 years.

PAIRING SUGGESTIONS

With a creamy mushroom risotto, roasted halibut and spring vegetables, caramelized endive tarte Tatin, and pumpkin ravioli.

PACKAGING

Burgundy bottle (75 cl).
Box of 6 bottles.

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