



CHARDONNAY

- IGP VAL DE LOIRE -

APPELLATION

IGP Val de Loire

COLOUR

White

VINTAGE

2022 : Spring and summer marked by heat and drought. Very sunny, hot but very qualitative vintage. The juices are colorful, very rich and sweet.

GRAPE VARIETY

100% Chardonnay

PRODUCTION

Short pruning (« Guyot Simple »).
Ploughed soils (spring plough with discs and blades). In conversion to organic farming.

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 9 months of fermentation.

ALCOHOL PER VOLUME

12% vol.

TASTING

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

PAIRING SUGGESTIONS

With salads, barbecue or simply as an aperitif !

PACKAGING

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

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