



— INSPIRATIONS —
PAR FRANÇOIS MÉNARD

KLIMA - Chardonnay -

Produced from our finest plots in the village of Monnières, this Chardonnay is aged on its lees for 12 months in oak barrels.

APPELLATION

Vin de France, 100% Chardonnay.

COLOUR

Dry white wine.

VINTAGE

After several sunny vintages, 2024 marks the return of freshness in the wines! With an unpredictable spring and summer, particularly rainy, the wines are fresh and balanced despite historically low yields.

TERROIR

Village of Monnières. Clay and silty soils.
South-East exposure.

PRODUCTION

Short pruning (« Guyot Simple »).

Certified Organic Agriculture .

Soils are ploughed (spring ploughing, discs and blades).
We do not use chemical products in our vineyards.

VINIFICATION

Pneumatic pressing. Cold settling of the must.
Vinified in 300L oak barrels.

AGEING

Wine matured on its lees for 12 months in barrel.

ALCOHOL

12 % vol.

TASTING

Serving temperature: 12°C.
Aging potentiel : minimum 5-8 years.

FOOD PAIRING

Grilled lobster or crayfish, creamy poultry dishes.

PACKAGING

«Légende» Burgundy bottle (75 cl), wax-sealed and numbered.
6-bottle case.

DOMAINE MÉNARD-GABORIT - *Vignerons Indépendants* -

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