

CHARDONNAY 2023

VIN DE FRANCE



GARDE : 2 ANS

TEMPÉRATURE DE DÉGUSTATION : ENTRE 10 ET 12 °



VINIFICATION

THIS 100% CHARDONNAY COMES FROM TRADITIONAL VINIFICATION ON FINE LEES IN THERMOREGULATED.



DEGUSTATION

ITS NOSE REVEALS NOTES OF EXOTIC FRUITS: LYCHEE, PINEAPPLE AND PASSION FRUIT.

ITS MOUTH IS ROUND, CRUNCHY AND PRECISE.

THIS EXQUISITE CHARDONNAY OFFERS A VERY REFRESHING TANGY FINISH. DELICACY AND FRESHNESS ARE THERE.

WINE PAIRING

SEAFOOD
CHARCUTERIE BOARD
GRILLED FISH
GRILLED WHITE MEAT
GOAT CHEESE AND COMTÉ

GOURMET IDEA

SALMON WITH PASSION FRUIT AND TONKA CRUST