



# Chardonnay

2024

The Chardonnay expresses its pronounced ripeness with a light golden yellow colour in the glass.

The nose is characterised by exotic aromas: banana, papaya and sugar melon, but also a hint of lemon, pepper and hay flowers.

On the palate, banana, papaya and hay flowers continue and, supported by a ripe acidity, result in a fine mix of fruit and elegance.

The finish is led by hay flowers and pepper of good medium length.

## FRESH & FRUITY

### DETAILS



**FARMING:** organic



**VINIFICATION:** organic viticulture, 100% fermentation in stainless steel tank, 2 months maturing on the full lees with occasional stirring



**ALCOHOL:** 12%

**SERVING TEMPERATURE:** 10°C

**DRINKING TEMPERATURE:** 10 to 12°C

**ACIDITY:** 5.8 g/l

**RESIDUAL SUGAR:** 1.6 g/l



**RECOMMENDED WITH:** salad, fish and poultry



**BEARING POTENTIAL:** 2 years



**CONTAINS SULFITE**