



Chardonnay

2025

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: 6.7 g/l

RESIDUAL SUGAR: 3.2 g/l



RECOMMENDED WITH: salad, fish and poultry



BEARING POTENTIAL: 2 years



CONTAINS SULFITE