VIN DE BLANC LOIRE

IGP VAL DE LOIRE

Grape Variety:

100% Chardonnay

Winemaking:

At low temperature to preserve the aromas. 8 to 14 months of aging on lees.

Thermo-regulated fermentation in underground vats. allows us to preserve its typical fruit and freshness. A round and aromatic chardonnay.

Tasting Notes:

Aromas of citrus and exotic fruits, intense, round and supple accompanied by a beautiful freshness.



PREMIUM Wine in Can Winemaking by Jérôme CHOBLET – Winegower

