



L'INSTANT CHARDONNAY

Youngness,



TERROIR

Schist.

GRAPE VARIETALS

Chardonnay.

WINEMAKING

At low temperature to best preserve the aromas of the must. Maturation 100% «on lees» for several months until spring. No malolactic fermentation or barrel ageing.

FOODPAIRING

With grilled fish, cream chicken or smoked salmon.

TASTING

8-10°C. Keep between 2 and 5 years.

« Our Chardonnay is surprisingly fresh. Very fruity, it is a sure value that we recommend for your aperitifs!