

AROMATIC

CHARDONNAY

IGP Pays d'Oc



Varietal 100% Chardonnay

Terroir Clay-limestone soil

Wine-making process

Total destalking of the harvest.

Pressing with a pneumatic press and light maceration. Cold tanking and settling for 24h. Fermentation on low temperature during 21 days (12°) with control of densities.

Cooling below 0° for tartaric precipitations before bottling.

Tasting

Yellow and shiny hue with golden reflections. Nice clearness.

White peach aromas with white flowers (Acacia).

Elegant mouth of hazelnut, almonds, citrus and brioche notes. Long finish with a nice freshness.

« An elegant wine with fruity aromas! »

Food pairing

Platter of sea food, Japanese cuisine like sushi, Marengo veal, Creamy goat's cheese.

At best within two years 12°

Packaging 0,75 l and screwcap

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