

LES ALLIÉS

Chardonnay

Vin de France



TASTING NOTES

Color: Intense yellow

Aromas: Well ripened and tropical fruit (mango, passion fruit)

Palate: Round, coated and strong. Tropical fruit and fermentation aromas (banana, pear)

Food pairing: Ideal as an aperitif or with seafood, fish or poultry

Serving temperature: 8-10°C

Potential for ageing: 3 years

VINE-GROWING & WINEMAKING

Grape varieties: 100% Chardonnay

Vinification details: Our oenologists have taken great care in the production of this wine. It was fermented at a low temperature in thermoregulated vats. The temperature was maintained between 16 and 18°C to promote the development of the Chardonnay's delicate aromas and to conserve the fresh and fruity nature of the harvest. It was aged for 6 to 10 months in stainless steel vats, in view of obtaining a stable and well balanced wine.

Maturing period: 6 months on lees

