



CUVEE CHANSON

Chardonnay

GRAPE: Chardonnay

TERROIR: shallow clay-limestone soil on silty-limestone bedrock.

HARVEST: by hand.

VINIFICATION: very light sulphuring on picking, gentle pressing (3h1/2), fermentation with indigenous yeasts (temperatures maintained between 20 and 25 °C), followed by malolactic fermentation, light filtration and very light sulphuring on bottling.

TASTING NOTE:

Brilliant golden yellow colour with pearly tints. Charming aromas of pineapple and white peach. Fresh flavours upheld by a dashing, fine and beautifully correct structure. The explosion of white-flesh fruit aromas is accompanied by a slightly lemony finish.

ENJOY as an aperitif with verrines of *calamars glacés à la tomate*, asparagus spears with smoked *magret de canard*, then with *coquilles Saint Jacques au safran*, and for dessert with a carpaccio of pineapple and milk caramel, or a Bavarian peach.

Serve chilled et 12°C, ideally in a fine wine glass.

D'ETOILES
DES VINS ÉPANOUIS EN BIODYNAMIE
II TR A

CONSUMERS' ADVANTAGES:

- Our wines come from grapes cultivated ORGANICALLY AND BIODYNAMICALLY (under conversion) by a HUMAN SCALE winery with the will and talent to produce wines that FLOURISH WITH BIODYNAMICS.
- Because *sulphur* doses are *minimized* our wines can fully express themselves and our drinkers enjoy the health benefits.
- A PREMIUM wine from a MARKET SEGMENT that's INTELLIGIBLE AND EVIDENT both to connoisseurs and wine novices... to be enjoyed as an aperitif or to accompany a meal with guests.