



A GOURMET WINE

**This wine has notes of sweet fruit, candied lemon.
The mouth is round with a saline finish.**

It is made from a blend of three complementary sites:

"La Roche", a pebble soil for the aromas

"Les Brésillons", a high altitude soil for the freshness and

"En Collonges", a marl soil for the roundness.

100 % Chardonnay

Vinification in wine tank.

Certified organic.

Service temperature : between 9°C and 12°C

Potential of keeping : 5 years

Food and wine pairing: asparagus, mixed salads, egg rolls, vegetarian cuisine, chicken yakitori, marbled frog legs, goat cheese.

