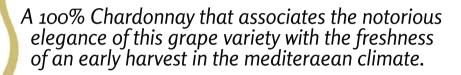
ÉQUILIBRE



CHARDONNAY

A Chardonnay as fresh as elegant!



Colour: White

Alcohol content: 12,5%

Harvest: Harvested at the beginning of September.

Vinification: Direct pressing. Alcoholic fermentation at controlled temperatures of 15 - 18°C.

Ageing: Ageing on the lees for 3 months.

Dégustation: This Chardonnay is harvested at the beginning of September and vinified in vasts on the lees.
The nose reveals a fruity symphony with notes of white fruits.
The palate is also very charming, soft and full-bodied.
Its freshness equals elegance!

Wine pairings: Aperitif, sea food, veal, chicken, goat cheese





