

# ÉQUILIBRE

L'ARJOLLE

## CHARDONNAY

*A Chardonnay as fresh as elegant !*



A 100% Chardonnay that associates the notorious elegance of this grape variety with the freshness of an early harvest in the mediterranean climate.

**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

VITICULTURE  
**TERRA  
VITIS**  
RESPONSABLE

**CÔTES DE THONGUE**  
MOSAÏQUE DE CARACTÈRES