



EQUINOXE

CHARDONNAY

Equinoxe wines are where character equals elegance.



A glorified expression of Chardonnay grape

Colour: White

Alcohol content: 13%Vol

Grapes: 100% Chardonnay

Harvest: Domaine de l'Arjolle harvests its grapes in first days of autumn, these are the grapes that give birth to our Équinoxe wines.

Vinification: 50% of this Équinoxe is vinified and aged in barrels while the other 50% is vinified and aged in vasts.

Wine tastings: Colour is bright and intense with golden reflects. Nose is dense and profound. Palate is tasty and full bodied. We (often) like to taste many white grape varieties from all around the world but in the end we (often) come back to Chardonnay... This Équinoxe Chardonnay answers to the double pleasure of elegance and intensity. Let yourself get seduced!

Wine pairings : scallops, fish with white sauce, risotto, sushi, matured cheese

