

DOMAINE
L'ARJOLLE



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ÉQUINOXE WHITE

CHARDONNAY

An ode to Chardonnay harvested at the equinox.

COLOUR

White

GRAPE VARIETY

Chardonnay

AGE OF VINES

15-25 years

AGEING POTENTIAL

5 years

FOOD AND WINE PAIRING

Scallops, grilled salmon, risotto, chicken in cream sauce and mildly matured cheese.

VINIFICATION & AGEING

The grapes are harvested around the autumn equinox, at optimal ripeness, with plenty of natural freshness and expressive aromas. After fermentation, the wines are aged partly in tank, partly in older oak barrels for 6 months, balancing youthful vibrancy with gentle maturation

TASTING NOTE

Attractive, elegant, fresh nose. Supple and round on the palate, with notes of very ripe white flesh fruit and toasted bread. Smooth finish, with brioche notes and a light touch of smoke.

The character meets elegance



CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES