

LE VAL HÉRITAGE CHARDONNAY

VIN DE FRANCE

Grape varietal: 100% Chardonnay

Winemaking: direct pressing and temperature controlled fermentation. Stirring at the end of the fermentation. The wine is matured for 2 months in oak

Tasting notes: bright and dense colour. Notes of pineapple, exotic fruits followed by a soft hint of crème brûlée and roasted nuts. The mouth is generous, full, buttery, yet very fresh.

Pairing recommendation: foie gras, white fish, white meat, cheese-based dishes, or simply a platter of cheese.

Service temperature: 8-10°C

UPC : 0 810537 021030

