



MONOLOGUE CHARDONNAY



GRAPE VARIETY 100% Chardonnay

APPELLATION IGP Périgord

OAK MATURATION 100% in French oak barrels (300L) during 12 months

CELLARING POTENTIAL 4 to 7 years

VINIFICATION

The grapes are mechanically harvested overnight to prevent oxidation, then refrigerated and immediately pressed. The juice is stabilized for 12 hours then racked to encourage the formation of aromas and the maturation of the tannins. The wine is then aged for 12 months in 300-litre barrels.

TASTING NOTES

Light yellow in color with a tinge of green, Chardonnay has an intense flavor of yellow fruits with tropical and toasted notes. Balanced palate with well integrated oak notes. To drink as an aperitif, with any fish (grilled or raw), white meat in sauce or cheese.