



# CHARDONNAY UNOAKED



**GRAPE VARIETY** 100% Chardonnay

**APELLATION** IGP Périgord

**OAK MATURATION** In tank

**CELLARING POTENTIAL** 3/4 ans

---

## VINIFICATION

The grapes are mechanically harvested and then cold-macerated for 6 hours to activate the aromatic precursors before pressing. Only the clear juice is fermented at temperatures of 14-16° to preserve the fruit's aromas. The wines are aged on the lees for 6 months to enhance their richness and complexity.

## TASTING NOTES

Pale green-yellow colour. A well-balanced wine with intense notes of yellow fruit and floral aromas. Ideal as an aperitif, with fish (grilled or smoked), white meat in sauce or cheese.