



Production area

This 100% Chardonnay is harvested in the south of France. It is grown in clay-limestone soils influenced by the Mediterranean climate.

Origins

This range, of easy-drinking wines, pays tribute to the great noble French varieties and especially to the roots of Ropiteau Frères.

Varietal

100% Chardonnay

Vinification and maturing

De-stemming, short maceration with skin contact, pressing, controlled fermentation at low temperatures, some in oak. Malolactic fermentation was partially stopped to preserve freshness. A blend of wines which have undergone different types of vinification allowed us to obtain greater finesse and aromatic complexity. One third of the cuvee benefited from maceration in different wood-fired oak barrels which adds aromatic complexity and gives a sugar feel in the mouth.

Tasting notes

COLOUR: Beautiful pale gold with green tinges, bright and clear.

NOSE: Complex aromas of citrus and exotic fruits as well as toasted nuts.

PALATE: A rich yet fresh wine with softness and lingering fruitiness. Very delicate mouth feel.

Food and wine pairing

May be enjoyed on its own as an aperitif, with mixed salads or with fish

Serving suggestions

Serve chilled, at 12°C.

