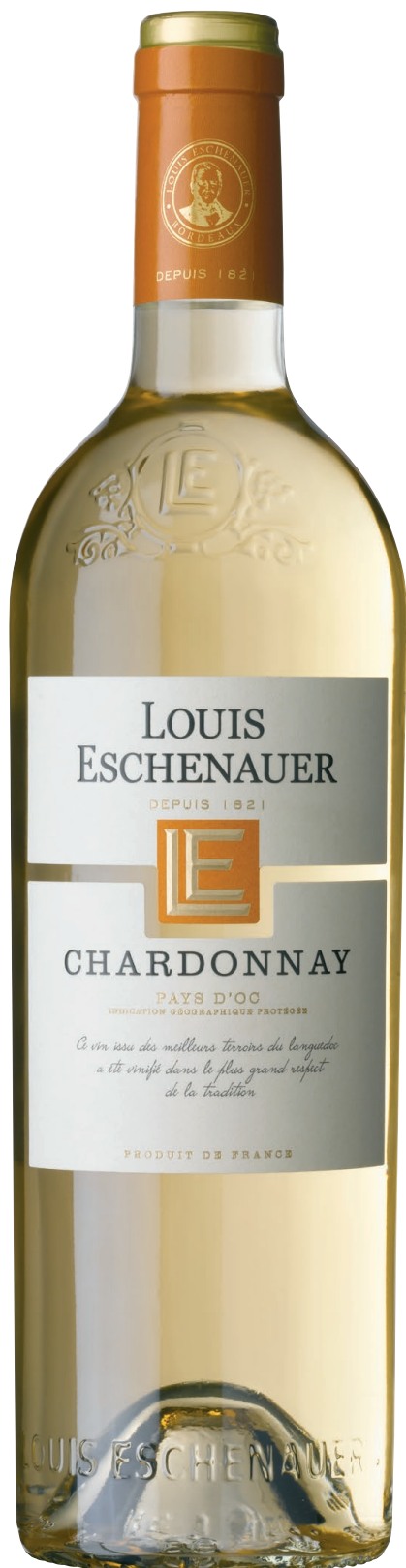


LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES
BORDEAUX
GRANDS VINS
RÉSERVE
CRÉMANTS



Selection CÉPAGES

PAYS D'OC IGP

CHARDONNAY

GRAPE VARIETY: 100% Chardonnay.

VINIFICATION: The grapes are picked when ripe, then pressed at room temperature. The low temperature fermentation (15-17°C) lasts a week.

SOIL: Clay-calcareous, sand and schist.

TASTING NOTES:

COLOUR: A golden colour with a few green tints.

BOUQUET: A rich bouquet expressing notes of acacia flowers, fresh butter, pineapple and tropical fruit.

TASTE: A rich palate, fleshy and harmonious with lemony notes.

SERVING SUGGESTION: This wine will be an ideal partner for your aperitifs, rich fish dishes, white meats and poultry.

SERVING TEMPERATURE: 10 to 12°C.

LAY DOWN FOR: 2 years.

