

Val de Loire Chardonnay

Blanc "Chemins de la Hallopière"



LOCATION : Situated on the steep slopes of Botz-en-Mauge on the banks of the Loire, near the Anjou cornice, Domaine de la Hallopière finds itself in an exceptional location.

TERROIR : Planted with the Chardonnay grape variety for around 20 years, by winegrowers who are passionate about this grape variety, the 20 hectares of vines express themselves on a unique terroir of sandstone schist which enables the soil to warm up quickly and the grapes to ripen perfectly.

WINEMAKING : Grapes harvested at full maturity. Skin maceration (20% of the harvested grapes). Gentle pressing then fermentation at a moderate temperature to preserve the grapes' aromatic potential.

AGEING : 6 months' ageing on the fine lees before bottling.

VARIETALS : Chardonnay 100%

SERVING : Serve chilled (8-10°C)

FOOD PAIRINGS : Enjoy as an aperitif or paired with stuffed shellfish (scallops, clams), fish (eel), smoked fish and carpaccios (salmon, sea bass, tuna), white meats and cheeses (fresh goat's cheese).