

Val de Loire Chardonnay Blanc Terra Ligeria



TERROIR : Chardonnay flourishes superbly on the different terroirs of the Loire Valley. Selection of plots with ripe fruit aromatic potential.

WINEMAKING : Direct pressing. Light settling, at low temperature, to preserve the aromatic potential of the grapes. Fermentation at 18-20°C. Use of fresh wood during fermentation, bringing roundness and complexity.

AGEING : Aged on fine lees with high turbidity and regular resuspension to develop the fatness until preparation for bottling.

VARIETALS : Chardonnay 100%

SERVING : Serve chilled between 10 and 12°C.

FOOD PAIRINGS : Wine & Everyday pleasures: fish in sauce or grilled, perch fillets, seafood cakes and pancakes, chicken kebabs, cheese omelette, soufflés.

Wine & Festive moments: puff pastry of turbot breast, sea bass in salt crust, seafood spaghetti, stuffed scallops and clams, rabbit in beer.



Sparkling light gold colour.



Elegant, refined and slightly toasted, this pretty Chardonnay reveals its intense aromas of citrus fruits, pear, ripe pineapple and white flowers.



The palate is round, harmonious and full of freshness. With a very good balance, it finishes on grapefruit notes.

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