



## Orléans Blanc "Ecusson"

AOP Orléans, Vallée de la Loire et Centre, France

Favourite in the Guide Hachette 2011



### LOCATION

Situated north of the Loire, between Beauce and Sologne, the "Orléans" appellation area covers approximately 80 hectares.

### TERROIR

This cuvée is the fruit of a subtle marriage between Chardonnay, a deliciously fruity grape variety, and an exceptional terroir of siliceous gravel and clayey gravel, ensuring a fruity wine with a superb mineral balance.

### WINEMAKING

The juice, obtained by moderate pressing, is kept at 10°C for 24 hours, before undergoing static settling. The fermentation temperature is maintained at 18°C, thus allowing the aromatic potential of the grapes to be preserved.

### AGEING

The wine is then aged on fine lees for five to six months, accentuating roundness and minerality.

### VARIETAL

Chardonnay 100%

### SERVING

Serve chilled (10°C).

### VISUAL APPEARANCE

Bright pale yellow colour.

### AT NOSE

The nose blends aromas of white flesh fruits (peach, apple), citrus fruit and white flowers, accompanied by a beautiful minerality.

### ON THE PALATE

The palate is balanced both by its roundness and by a nice tension. Fresh and persistent finish with mineral and mentholated notes.

### FOOD PAIRINGS

To be enjoyed as an aperitif or with raw vegetable salads, fish (eel fricassee) and seafood (shellfish), fresh goat's cheese.

