



Chardonnay "Domaine de la Renardière" BIB 5L /10L

IGP Val de Loire, France

Located on the steep slopes of Botz en Mauge on the edge of the Loire, near the Corniche Angevine, the Domaine de la Renardière enjoys an exceptional location.

PRESENTATION

Planted for about twenty years with Chardonnay grapes, the twenty hectares of vines are planted on a unique terroir of sandstone schists allowing for rapid warming of the soil and optimal ripening of the grapes.

LOCATION

Situated on the steep slopes of Botz en Mauge on the banks of the Loire, close to the Angevine cornice, the Domaine de la Renardière benefits from an exceptional location.

TERROIR

The vineyard is managed with the greatest respect for the terroir.

WINEMAKING

Grapes harvested at full maturity. Gentle pressing then fermentation at moderate temperature in order to preserve the aromatic potential of the grapes.

VARIETAL

Chardonnay

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Glittering light gold colour.

AT NOSE

Elegant and refined, the nose reveals intense aromas of ripe fruit (pear), floral notes and a hint of caramel.

ON THE PALATE

Fresh and round on the palate, marked by a very good balance. Lingering finish with hints of white fruit and citrus fruit.

FOOD PAIRINGS

It will accompany aperitifs, stuffed shellfish (scallops, clams), fish (eel), smoked fish and carpaccios (salmon, sea bass, tuna), white meat and cheese (fresh goat's cheese).

