

IGP Val de Loire 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 : Aged on fine lees for 6 months before bottling.

VARIETALS : Chardonnay 100%

SERVING : Served chilled (8-10°C).

FOOD PAIRINGS : It will be perfect as an aperitif and pair nicely with stuffed shellfish (scallops, clams), fish (eel), smoked fish and carpaccios (salmon, sea bass, tuna), white meats and cheeses (fresh goat's cheese).



Shimmering light gold hue.



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



Round, harmonious and fluid on the palate and showing beautiful balance. Fresh, round finish with notes of white fruit and citrus.

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