

Arbois

23

Soil: clay-siliceous

Grape variety: Chardonnay

Colour: white

Region: Jura

VINIFICATION :

Fermentation and ageing in stainless steel vats at low temperature, with regular topping up to preserve freshness and fruitiness.

COMMENT :

The initial nose is clean with aromas of honey, fruit and white flowers.

The palate is straightforward, developing a beautiful balance between minerality and fruitiness. Best served between 9°C and 11°C.

PAIRINGS :

Enjoy it simply with fish and shellfish, blue cheeses, or even as an aperitif, where our Chardonnay is equally seductive.

