



C HARDONNAY

THE CELLAR

Machine harvested grapes, pressed cleared using flotation. All work was done as reductively as possible. Juice was racked with a little bit of less to fermentation tank where fermentation took place at around 16°C. Wine was pumped off the thick lees and stored on thin lees.

THE DETAIL

Alcohol 13.84 %

Total acidity 6,2 g/L

Residual sugar 3.9 g/L

THE BOTTLE

Notes of pomaceous and tropical fruit like pineapple with a touch of citrus on the nose. Butterscotch and nuttiness on the palate completes this full bodied wine.

Pairs well with chicken, pork, crayfish and fried mushrooms. Soft and medium firm cheese, like Gruyère, compliments this wine.

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