

CHARDO

THIS 100% CHARDONNAY WINE IS NOT 'CUT'
WITH ANY OTHER GRAPE VARIETY. NO SULPHUR IS ADDED,
NEITHER AT THE TIME OF HARVESTING NOR DURING VINIFICATION,
SO THE WINE IS 'PURE STUFF' AS THEY SAY!

Grape variety: 100% Chardonnay.

Production: This no-added-sulphur wine is protected, or rather 'bio-protected', from the moment of the harvest. The alcoholic and malolactic fermentations occur naturally and easily. The wine receives several months ageing in stainless steel vats before bottling.

SO₂: 35 mg/l.

Tasting notes: El Chardo is a wine for those who are hooked on Chardonnay, a very early ripening white grape variety. This pale gold wine with straw-coloured tints reveals a lovely aromatic intensity and offers up an array of white fruit (peach, mango), hazelnuts and almonds, complemented by a touch of brioche. The finish is long with delectable notes of patisserie, set off by a hint of freshness. This is a pure wine with a strong and unusual personality.

Food pairings: This clean and beautifully soft wine will pair well with farmhouse brie, poultry in a cream sauce or scrambled eggs with smoked salmon.

Serving temperature: 10°C



LES ECLAIREURS
FOLIE DOUCE

