
- Chambert - Chardonnay
Pays d'Oc Indication Géographique Protégée

- ♥ **DESCRIPTION :**
Chalky soil, Mediterranean sea influence.
- ♥ **VARIETAL :**
100% Chardonnay
- ♥ **VINIFICATION :**
Skin maceration followed by regulated temperature fermentation.
- ♥ **TASTING NOTES :**
Very bright, clear yellow, golden straw colour. Powerful, yet delicate nose : acacia flowers. Aromas of melon and rhubarb, with very discreet honey notes. The attack in the mouth is smooth but lively, thus giving a general impression of fullness.
- ♥ **SERVING SUGGESTIONS :**
*Goes perfectly with fish, oysters, stuffed mussels, fresh goat's cheese. Ideal as an aperitif.
Serve at 10-12°C.*

