



Vin du Papé

VIN DE FRANCE WHITE



GRAPE COMPOSITION

100% Chardonnay

EXPOSITION

South East



SOIL COMPOSITION

Light clay

VINE AGE

15 to 25 years old

DENSITY

5000 vines per HA

HARVEST TYPE

Hand Picked



VINIFICATION

Stainless tanks

MALOLACTIC – YES/NO

Yes

AGING

7 months

DESTEMMED OR NOT

100% destemmed

FERMENTATION

10 days fermentation and maceration

YEAST

Natural

RESIDUAL SUGAR

Less than 2 grams per litre

ALCOHOL PERCENTAGE

14,5%



TASTING NOTES

A voluptuous chardonnay, rich citrus aromas.



FOOD PAIRING

The perfect aperitif with an antipasta plate, seafood pasta, sushi or an Asian stir fry.

CELLARING

2 years

