



# Chardonnay

Ardèche

*Indication Géographique Protégée*

## Terroir « Gravettes »



« Gravettes are these white stones which lie on the soil of our clay-limestone plateaus. The perfect terroir to grow exceptional Chardonnay. »

### VARIETAL:

Chardonnay 100%.

### TERROIR:

Located in Southeastern Ardèche, the « gravette terroir » is a mineral soil made out of stones, sand and clay...our main terroir in Ardèche. On this latter we grow Chardonnay with plenty of freshness and a mineral signature.

Our *Chardonnay Gravettes* vineyard is mostly around the area of Valvignères and Vogüé.

**WINEMAKER :** Lucie Laville (in collaboration with PhD Valérie Lavigne from *Denis Dubourdieu Consulting Group*).

### WINEMAKING:

This cuvée is the result of a strict work in the vineyard: limited yield (47hl/ha), picked at full maturity during the coolest hours...

Only the free run juice and the first press are selected.

Vinification is traditional under temperature control during the fermentation.

Malolactic fermentation is blocked to release a lot of freshness and liveliness, then the wine is aged on lies to round up the natural acidity.

### TASTING:

This cuvée has a golden yellow color. It expresses delicate aromas of white flowers like acacia.

Complex in the mouth (almond, lime blossom, fresh butter, citrus) and fat, typical of this grape variety.

There is a well-balanced, long and fresh finish.

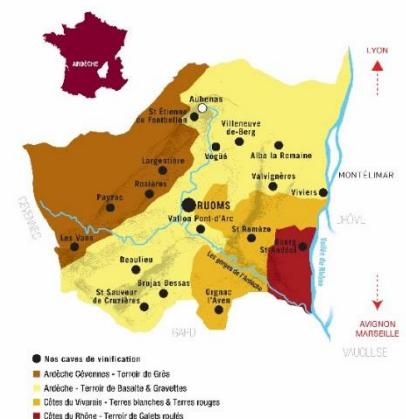
### FOOD PAIRING:

Excellent cocktail wine, it will also perfectly pair with fish stews or soft cheeses.

Best served at 10°C / 52°F.

### AGEING POTENTIAL:

2 to 3 years to enjoy at its pick the freshness and the rich aromas.



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