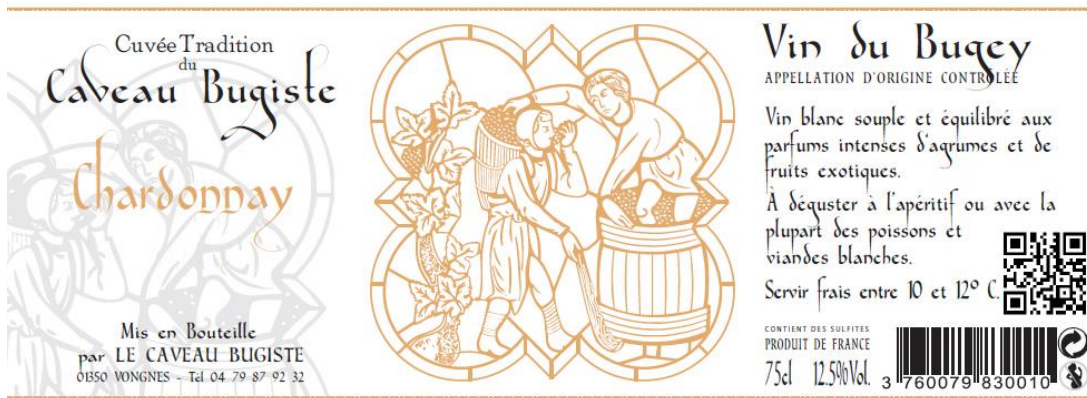


CHARDONNAY « Cuvée Tradition » 75 cl
AOC VIN DU BUGEY WHITE



Grape Variety: Chardonnay

Age of vines: 30 years old (average)

Soil: Mainly clay and limestone

Pruning: Simple bending cane.

Winemaking: Alcoholic fermentation is completed with indigenous yeasts at between 18 and 20°C, in temperature-controlled thermo-regulated tanks. Bottling in spring.

Appearance: Clear, pale gold with silvery tints.

Nose: Mainly fruity aromas such as grapefruit, passion fruit, white peach.

Palate: A dry and fruity wine with a nice structure. To be drunk in the 3 next years.

Wine and food matching: With « terrines » and delicatessen, Dombes carps, seafood, fish with sauce, frogs' legs or aperitif.

Service T°C: 7-8°C