

AOC Etoile

Chardonnay

The appellation « L'Etoile » allows us to produce exclusively white wines, that are characterized by their minerality and delicacy. Our estate runs 2,5 hectares under this appellation with 90% of chardonnay.

Grape variety

100% Chardonnay

Culturation

The density of planting is about 6500 vines per hectare. The soil is mostly made of marl and limestone. Our production is based on sustainable practices so as to preserve the environment. Since 2014, our winery has been certified “Terra Vitis”.

Vinification

This wine making process is traditional and the alcoholic fermentation takes place into tank with regulated temperature (16 to 18°C) in order to produce as much floral wine as possible. The wine is aged into oak barrels for about 20 months.

Tasting Notes

To the eye, it has a light yellow color with green reflects.

To the nose aroma of nuts dominate.

To the mouth, it is greedy and round. It is well balanced with an astonishing long lasting taste.

Wine Pairing

Serve chilled: 13 to 14°C

It paired well with river-fish (zander, trout), seafood, white meat, poultry, snails, frogs, cheese....

Wine Storage

To be consumed within 7 years. It can be aged for 15 years in appropriate conditions.(cellar)

