

L'ESCALE

VIN DE FRANCE CHARDONNAY




REGION
VIN DE FRANCE


GRAPE VARIETY
CHARDONNAY


AGEING
3 YEARS


TERROIR

THIS CHARDONNAY IS ISSUED FROM PARCELS SITUATED ON CLAY-BASED AND SANDY SOIL. THIS TYPE OF SOIL ENABLE TO PRODUCE VERY AROMATIC AND DELICATE WINES. THE AVERAGE AGE OF THE VINES IS 30 YEARS.


VINIFICATION

TRADITIONAL VINIFICATION OF WHITE WINES IN STAINLESS STEEL TANKS WITH MATURING ON LEES WITH STIRRING, GIVING IT ITS SMOOTHNESS AND GOOD LENGTH. THE WINE IS THEN AGED IN STAINLESS STEEL TANKS FOR 6 MONTHS BEFORE BOTTLING.


TASTING NOTES

A LIMPID YELLOW COLOR WITH GOLDEN HINTS. NOSE OF YELLOW APPLES WITH CARAMEL NUANCES IS BALANCED WITH THE BUTTERY ROUND MOUTH THAT GIVE AN IMMEDIATE TASTING PLEASURE.


FOOD PAIRINGS

VERY FOOD FRIENDLY WINE: FETTUCCHINI ALFREDO PASTA, GRILLED SALMON WITH BEARNAISE SAUCE, COLD TUNA TARTARE , CHICKEN TAJINE WITH CURRY, PERFECT FOR SOME DESSERTS AS A CREME BRULEE OR APPLE PIE.

SERVICE TEMPERATURE: 10° - 12°

