



CHARDONNAY

MONTEE DES CREMAILLERES

« A rich, welcoming wine, characterised by discreet maturation, the palate is full with brioche notes. »

Appellation: AOP Vin de Savoie

Grape variety: Chardonnay

Average age of the vine: 25 years

Yield: 50 hl/ha

Terroir: limestone scree

Production area: 0,80 ha

Harvest: by hand and machine with sorting on the vine

Vinification: traditional, in temperature-regulated stainless steel tanks and in barrels that have held 3 previous wines. 100 % malolactic fermentation.

Maturation: 10 months in stainless steel tanks and oak barrels (15% is vinified and aged in barrels) with lees stirring.

Tasting:

- **Visual:** a beautiful, clear and bright appearance with a gold colour and mother-of-pearl glints.
- **Nose:** the opening aromas are characterised by brioche notes which, after swirling the glass, reveal a heady and intense expression, where refined fruit is combined with floral and spicy notes: vanilla, acacia, juicy pineapple, citrus zest, gingerbread and gunflint.
- **Palate:** the wine is full-bodied and welcoming. The full aromatic power of the nose is also found on the palate, and is structured by wonderful minerality, which gives length and persistence.

Ageing potential: 2 to 6 years

Food pairing: cassalette of scallops

