



## Chardonnay Sauvignon Blanc Vin de France

### Wine & Dine

As an aperitif with prawns, fish terrine, seafood salad, marinated raw fish, sushi, steamed fish, snails in garlic, spaghetti with clams, veal stew with tarragon, fresh or hot goats cheese.

### Tasting notes

**Eye** - A very pale gold coloured wine with youthful green undertones and a silvery side, especially at the edge of the glass, which gives it a beautiful shine. The wine is bright, unclouded and visually has a good concentration of matter.

**Nose** - In its aroma, the wine has the particularity of a Southern Chardonnay with a vegetable and balsamic framework. We found hints of white flowers, hawthorn, honeysuckle, pears, apples, honeyed flowers and dried fruits and a more exotic twist with hints of mango and pineapple after the wine has had time to breathe. The framework also expresses freshness with hints of citrus fruits. In terms of its aroma, it is an attractive wine for its simplicity.

**Palate** - On the palate, the attack is full and smooth. The matter is coarse and full of sunny and fruity qualities. Then, mid-palate the wine gains in momentum with a refreshing acidity. The flavours don't linger for a long time but leave a fruity expression to finish. We find all the same fruity and floral flavours as in its aroma, but this time it is the citrus fruits which dominate. A mineral touch gives the wine some identity, although the wine is made to be enjoyed in its youth