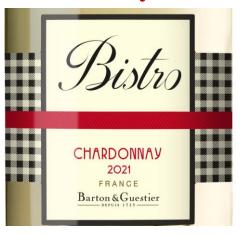




BISTRO Chardonnay 2021





In France, the local bistro is where folks go to relax, socialize, drink wine and dine in a casual, friendly setting. Our Chardonnay has all the right qualities of a good bistro wine: it is simple, delicious, fun to drink, and pairs well with lots of different foods and flavours.

foods and flavours.		
	Classification: \	Vin de France
	Region:	Coming from Languedoc
P R	Grape Varieties: (Chardonnay
0 0	Soil: \	Wide variety of soils such as sand, clay, chalk, schist, gravel and pebbles.
D	Climate: 1	Mediterranean climate, very windy with high temperature and exceptional sun.
U		
C	Vinification: 1	Night and morning harvest. Gentle crushing of the grapes – short maceration on the skin to get
T		aromatic complexity – light pressing – pre-fermenting oxygenation – controlled alcoholic
I O		fermentation.
N		
		Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.
		Straw gold yellow colour.
T	**	Fine and elegant nose mixing white fruit aromas (pear, quince) and vanilla notes.
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\mathbf{S}	•	
T		Fruit driven on the palate, the attack is fresh, followed by a round and supple texture. Flattering
E	i aiate.	oaky notes appear on the aftertaste.
P R	Food Matches:	Perfect with white meat, poultry, salads and pasta. Serve between 10°C and 12°C (50 – 54°F).
A		
C		
T	Wine list comments:	A very pleasant wine! Fresh and elegant.
I C		
A	Awards:	To come
\mathbf{L}		