

Domaine de *Mauperthuis*

Grande Réserve Chardonnay



Cépage

Chardonnay

Terroir

On a Kimmeridgian slope facing south.

Elevage

Pneumatic pressing.

Alcoholic and malolactic fermentation are made in french oak barrels between 20 and 22°C (10% new oak) followed by a 12 months aging on lees.

The movements and inputs are limited to the bare minimum in order to guarantee an authentic terroir taste.

Dégustation

This wine got a shiny gold colour. The nose reveals aromas of almonds, peanuts and white flowers. These fresh characteristics will also be found at the palate. The oak structure gives a powerful mouth and a long persistence leading to a dry finish.

Accord Mets-Vins

It can be enjoyed with grilled and poached fish and also white meats ; or simply as an aperitif.

Serve at 10-12°C

Garde

Aging potential is from 5 to 10 years.