



Val de Loire Chardonnay Blanc "Chemins de la Hallopière"

IGP Val de Loire, France

The wines from these estates, imbued with the tradition and authenticity of their production, are ambassadors for their appellations.

LOCATION

Situated on the steep slopes of Botz-en-Mauge on the banks of the Loire, near the Anjou cornice, Domaine de la Hallopière finds itself in an exceptional location.

TERROIR

Planted with the Chardonnay grape variety for around 20 years, by winegrowers who are passionate about this grape variety, the 20 hectares of vines express themselves on a unique terroir of sandstone schist which enables the soil to warm up quickly and the grapes to ripen perfectly.

IN THE VINEYARD

The vineyard management and vinification process are carried out in compliance with the "Terra Vitis" sustainable viticulture standards.

WINEMAKING

Grapes harvested at full maturity. Skin maceration (20% of the harvested grapes). Gentle pressing then fermentation at a moderate temperature to preserve the grapes' aromatic potential.

AGEING

6 months' ageing on the fine lees before bottling.

VARIETAL

Chardonnay 100%

SERVING

Serve chilled (8-10°C)

TASTING

Shimmering light gold hue. Elegant and refined, the nose reveals intense aromas of fresh fruit (pear, peach), floral notes and a hint of caramel. Round, harmonious and fluid on the palate which shows beautiful balance. Fresh, round finish with notes of white fruit and citrus.

FOOD PAIRINGS

Enjoy as an aperitif or paired with stuffed shellfish (scallops, clams), fish (eel), smoked fish and carpaccios (salmon, sea bass, tuna), white meats and cheeses (fresh goat's cheese).

