



Val de Loire Chardonnay Blanc Terra Ligeria

IGP Val de Loire, France

The singular expression of traditional grape varieties influenced by the terroir and climate of the Loire Valley.

Fresh and crisp wines, round and supple, with intense and greedy aromas.

TERROIR

Chardonnay flourishes superbly on the different terroirs of the Loire Valley. Selection of plots with ripe fruit aromatic potential.

WINEMAKING

Direct pressing. Light settling, at low temperature, to preserve the aromatic potential of the grapes. Fermentation at 18-20°C. Use of fresh wood during fermentation, bringing roundness and complexity.

AGEING

Aged on fine lees with high turbidity and regular resuspension to develop the fatness until preparation for bottling.

VARIETAL

Chardonnay 100%

SERVING

Serve chilled between 10 and 12°C.

VISUAL APPEARANCE

Sparkling light gold colour.

AT NOSE

Elegant, refined and slightly toasted, this pretty Chardonnay reveals its intense aromas of citrus fruits, pear, ripe pineapple and white flowers.

ON THE PALATE

The palate is round, harmonious and full of freshness. With a very good balance, it finishes on grapefruit notes.

FOOD PAIRINGS

Wine & Everyday pleasures: fish in sauce or grilled, perch fillets, seafood cakes and pancakes, chicken kebabs, cheese omelette, soufflés.

Wine & Festive moments: puff pastry of turbot breast, sea bass in salt crust, seafood spaghetti, stuffed scallops and clams, rabbit in beer.

