



Orléans Blanc "Ecusson"

AOP Orléans, Vallée de la Loire et Centre, France

Favourite in the Guide Hachette 2011



LOCATION

Situated north of the Loire, between Beauce and Sologne, the "Orléans" appellation area covers approximately 80 hectares.

TERROIR

This cuvée is the fruit of a subtle marriage between Chardonnay, a deliciously fruity grape variety, and an exceptional terroir of siliceous gravel and clayey gravel, ensuring a fruity wine with a superb mineral balance.

WINEMAKING

The juice, obtained by moderate pressing, is kept at 10°C for 24 hours, before undergoing static settling. The fermentation temperature is maintained at 18°C, thus allowing the aromatic potential of the grapes to be preserved.

AGEING

The wine is then aged on fine lees for five to six months, accentuating roundness and minerality.

VARIETAL

Chardonnay 100%

SERVING

Serve chilled (10°C).

VISUAL APPEARANCE

Bright pale yellow colour.

AT NOSE

The nose blends aromas of white flesh fruits (peach, apple), citrus fruit and white flowers, accompanied by a beautiful minerality.

ON THE PALATE

The palate is balanced both by its roundness and by a nice tension. Fresh and persistent finish with mineral and mentholated notes.

FOOD PAIRINGS

To be enjoyed as an aperitif or with raw vegetable salads, fish (eel fricassee) and seafood (shellfish), fresh goat's cheese.

