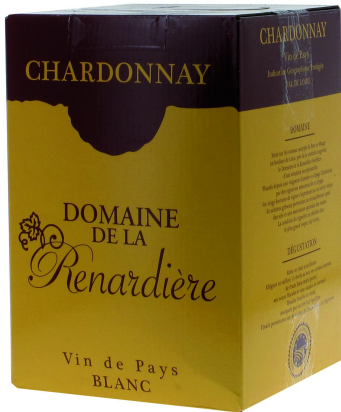


Chardonnay "Domaine de la Renardière" BIB 5L /10L



LOCATION : Situated on the steep slopes of Botz en Mauge on the banks of the Loire, close to the Angevine cornice, the Domaine de la Renardière benefits from an exceptional location.

TERROIR : The vineyard is managed with the greatest respect for the terroir.

WINEMAKING : Grapes harvested at full maturity. Gentle pressing then fermentation at moderate temperature in order to preserve the aromatic potential of the grapes.

VARIETALS : Chardonnay

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : It will accompany aperitifs, stuffed shellfish (scallops, clams), fish (eel), smoked fish and carpaccios (salmon, sea bass, tuna), white meat and cheese (fresh goat's cheese).



Glittering light gold colour.



Elegant and refined, the nose reveals intense aromas of ripe fruit (pear), floral notes and a hint of caramel.



Fresh and round on the palate, marked by a very good balance. Lingering finish with hints of white fruit and citrus fruit.

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