

An EXPERIENCE: Chardonnay

During our explorations in TOURAINE we identified and protected a few plots planted with grape varieties that are rarely used in the LOIRE VALLEY. They help to enrich the biodiversity of the region. In the context of global warming, it seems important to us to look at their evolution.

Chardonnay is the great classic of French white grape varieties, among the most internationalized and popular. In Loir-et-Cher it is also called Auvernat, having been brought from Auvergne. Here it is often integrated into blends to produce crémant. Early grape, it can suffer from spring frosts and enjoying a “normal” harvest will become an exception...

This young Chardonnay vine planted in the middle of the SAUVIGNON plots is therefore a little adventure ; we wanted to express the Loire expression of this grape variety with this vinification into a dry, fresh and aromatic wine... to be followed...



Vintage	2024
Terroir	Sands on flint clay
Grape	Chardonnay
Pruning	Simple Guyot
Winegrowing	Organic certified, High Environmental Value, Regenerative Agriculture
Yields	45 Hl/Ha
Vinification	Grapes are harvested when ripe, in early morning, and immediately pressed. Settling and fermentation in stainless steel tank at low temperature. No malolactic fermentation.
Ageing	100% in stainless steel tank, on lees.
Residual Sugar	< 2 g/L
Service T°	10 / 12°C
Cellar Ageing	2 to 3 years
Tasting	Full and ripe, the wine offers white fleshed fruits aromas with a touch of creaminess.
Pairings	Perfect as pre-dinner glass or to pair with fresh salads, fish tartar or spaghetti al Vongole.