



FAMILLE HAULLER, L'Ours Blanc, Chardonnay, Vin de France, Blanc

Vin de France, VSIG, France

A unique wine called "the White Bear" in honor to the symbol of our lovely medieval town in Alsace. A very elegant Chardonnay, aged in barrels, smooth and well balanced.

PRESENTATION

Grown in Alsace, this Chardonnay is not allowed in the Alsace Appellation but we are convinced that we are able to produce very elegant wine from this little plot of Chardonnay in the heart of our vineyards.

TERROIR

Granit

IN THE VINEYARD

A minimum use of pesticides and the traditional rules of organic farming are applied.

WINEMAKING

50% of the wine did the malolactic fermentation in the barrel, and 50% classic fermentation in stainless steel cask.

AGEING

9 months in french oak barrels

VARIETAL

Chardonnay 100%

12,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

To serve between 8-10°C

AGEING POTENTIAL

2 to 3 years

TASTING

The color is pale yellow, bright and clean.

On the nose we have flavors of pears, white flowers and a bit of wood.

The mouth is rich and well balanced with a good acidity and a feeling of minerality at the end. Aromas of yellow fruits and flowers.

A good length with a nice aftertaste.

FOOD PAIRINGS

Perfect wine to open in any situations. Well balanced, elegant and dry, it pairs well with light foods, fish, seafood. It is also very nice on its own.

