

MAISON DE LA VILLETTE

Maison De La Villette, Chardonnay, Blanc, 2024

Vin de France, VSIG, France

PRESENTATION

A distinctive French Chardonnay which combines a rich fruity profile and a refreshing mineral acidity.

TERROIR

Cooler sloping vineyards located on the foothills of the Pyrenees, in the South-Western France, blended with grapes originating from coastal Mediterranean places.

WINEMAKING

10 to 12 day fermentation with both French and American oak is followed by a soft 6 month maturation on the wine's natural lies. Only 50% of the final blend completes malolactic fermentation, which allows to keep some natural acidity. An early bottling allows to capture freshness and primary flavors.

VARIETAL

Chardonnay

TASTING

A refreshing and complex white wine with lemon pie, fresh banana and pear scents followed by roasted hints of praline, vanilla and candied chestnuts.

