

AOÛT 1944

LIBÉRATION de Paris



Libération De Paris, Chardonnay, 2025

Vin de France, VSIG, France



"In August 1944, a convoy of American soldiers liberated a small village in Brittany, France. The first jeep stopped to pick up a seven-year-old boy who had been badly affected by the war. The American soldier gave him a piece of chewing gum and some chocolate.

The boy's eyes lit up and he smiled. From that moment on, an eternal gratitude for the United States of America was born. That boy is my father, Joël Bonneté."

Jean-François Bonneté, co-owner of Libération de Paris

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 rich and well balance French Chardonnay with hints of apricot and white flowers with a vanilla and buttery finish.

FOOD PAIRINGS

Serve chilled (12°C). This wine is best enjoyed as an aperitif and with seafood, fish and charcuterie.

Libération De Paris
10 rue Lavoisier, 21700 Nuits-Saint-Georges
Tel. +33 3 80 61 46 31
www.liberationdeparis.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

