



Loire, Domaines Choblet, Chardonnay, IGP Loire Atlantique, Blanc

IGP Loire Atlantique, France

"I am not only a wine grower, but also a wine maker who creates emotions. Wine must be a pleasure; it is up to me to transmit it. Through tasting, we can have a universal language, provoke sensations, in France as well as abroad during my travels." Jerome Choblet in Sommelier International.

Located in the Loire Valley, Jerome is making top-quality wine, expert in ready-to-drink winemaking for white wines.

TERROIR

Schist and micaschist soil covered with rolled pebbles.

IN THE VINEYARD

Integrated management certified HVE3. Density 5000 vines/ha. Yield 55 hl/ha. Grassing and working of the soil 1 row out of 2. Leaf removal at fruit set. Thinning if necessary at maturation.

WINEMAKING

Low temperature to preserve the aromas of the must. Aged 100% "sur lie" for several months until spring, in our underground vats.

AGEING

No malolactic fermentation or barrel ageing.

VARIETAL

Chardonnay 100%

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





SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Ample aromas of citrus and exotic fruit, intense, full-bodied and supple, with a lovely freshness.

FOOD PAIRINGS

Shellfish, grilled fish, chicken à la crème or grilled chicken, frogs' legs with parsley, mussels à la crème, fish loaf, smoked or grilled salmon, fish fillets en papillote.

