









Jerome Choblet, Loire White Wine Chardonnay Cans, IGP Loire Atlantique, White

IGP Loire Atlantique, France

"I am not only a wine grower, but also a winemaker who creates emotions. Wine must be a pleasure; it is up to me to share it. Through tasting, we can have a universal language and create sensations, in France as well as abroad." Jerome Choblet to Sommelier International. Located in the Loire Valley, Jerome is making top-quality wine, expert in ready-to-drink wines.

TERROIR

Schist and micaschist soil covered with rolled pebbles.

IN THE VINEYARD

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% on lees for several months until spring, in underground vats.

AGFING

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.



