



Loire, Stéphane Orieux, Chardonnay, IGP Loire Atlantique, Blanc

IGP Loire Atlantique, France

In Vallet, capital of the Muscadet region, the family has been cultivating a 19-hectare vineyard for three generations, respecting nature and each vintage.

Their vineyards have been certified organic for over 1/4 century. Their terroirs are carefully tended to respect the rhythms of nature. Yields are adapted, grapes are harvested by hand, and pressing is gentle.

PRESENTATION

"Every day, we learn more about each of our terroirs. Every day, we strive to bring the grapes to optimum ripeness. Every day, we work to ensure that each wine expresses its own unique

TERROIR

Two vineyard plots (2 ha) Silty-clay soil on micaschist

IN THE VINEYARD

5- and 17-year-old vines Planting density: 6500 vines/ha Guyot nantais pruning 8 buds Mechanical weeding Manual disbudding 3-wire trellising Yield 40 to 50 hl/ha

WINEMAKING

Gravity transfer. Gentle pneumatic pressing, fermentation with indigenous yeasts.

Aged on fine lees for 6 months Bottling in April

VARIETALS

Merlot 60%, Cabernet franc 40%

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

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

An elegant, fruity wine with white fruit and citrus aromas and a hint of fresh butter. This Chardonnay expresses the freshness and finesse typical of our other cuvées.

FOOD PAIRINGS

As an aperitif, with asparagus, fish in sauce or grilled, white meats or a cheese platter.





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