

CHARDONNAY





MONO-CÉPAGE - 1000HZ

Loire, Domaine de la Furonnière, IGP Val de Loire, White

IGP Val de Loire, France

A must-try for the lovers of dry, aromatic whites, A wine to share (if you're willing), this is a new discovery for those with a penchant for balanced, crisp whites; a gem straight from France!

PRESENTATION

Domaine de la Furonnière is a family winery, located just east of Nantes. Passing down techniques from grandfather, to father, to son, and now led by vigneron Daniel Bonneau, the estate works each vintage to bring out the taste of the Loire in every sip, producing the purest expression of the terroir. Located about 15 km from the Loire river and because it so close to the ocean, the vineyards (30 hectares, average age of 50 years old) benefit from a unique cooling microclimate. The terroir is composed of fossilized shells (giving minerality in the wines), quartz and silex pebbles.

LOCATION

Le Landreau, right outside of Nantes.

Fossils, quartz and flint.

HARVEST

Manual harvesting.

WINEMAKING

Gentle pneumatic pressing and temperature regulated fermentation.

The wine is aged on fine lees for about 7 months in stainless steel tanks, adding complexity and texture while keeping freshness and balance.

VARIETAL

Chardonnay 100%

12,5 % VOL.

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

AGEING POTENTIAL

Enjoy all year long

TASTING

Overall well-balanced wine, fruity and fresh with a lenghty mineral finish.

Pear, exotic fruits and citrus. Mineral and buttery.

ON THE PALATE

Wide, elegant and round.

CLASSIC FOOD AND WINE PAIRINGS

Sea food, Shellfish, Fish, Poultry

