

La Maison Neuve 2016 (IGP . VDP*)

Exotic freshness

Grape varieties: Chardonnay 2/3, 1/3 Sauvignon Gris.

Terroir: Chardonnay and Sauvignon Gris are located on sandy silty soils on a mica schist rock type.

Combined with moderate yields, these "climates" give this wine a rich flavor and a mouth structure.

Winemaking: The wine is vinified in temperature controlled to develop aromatic expression. It was raised on lees throughout the winter to develop the fruitiness and matter.

Bottling: after aging for six months, the wine is racked and bottled at the wine-estate in early March. After optimal rest for three months, it will express its freshness and aromatic intensity.

Tasting:

Eye: pale yellow dress with golden highlights.

Nose: nose develops intense aromas of exotic fruits, with hints of broom.

Palate: round, the wine is intensely fruity and fresh with notes of tropical fruit.

Serving suggestions: from appetizer to dessert. Served chilled between 10°C and 12°C.

Suggestion guard: 12 months to 36 months.



* VDP: Vin de Pays du Val de Loire IGP: Indication Géographique Protégée