

LORD DE LA RAGOTIERE CHARDONNAY

IGP Val de Loire

Grape variety: 100% Chardonnay

Region of production: Region of production : Loire Valley, near the Atlantic Ocean.

Soil type: Metamorphic and mica schist, very rocky.

Density: 6500 plants/ha.

Yield: 85 hectolitres/hectare.

Vine ages : 15-30 years.

Vine-growing: Guyot pruning.

Winemaking process: Sorting table, destemmer. Pneumatic pressing and cold settling for 5 days. Controlled alcoholic fermentation over 4 weeks. Fermentation 80% malolactic in underground coverings in early winter. Bottled after tartaric precipitation by the cold. 92% vinified in stainless steel tanks and 8% in French oak barrels from 3 to 10 years old.

Accompanies: Aperitif, scallops, fish, crab, lobster, white meat and fruity Comté.

Storage: 2 to 5 years.

«Golden yellow in colour, this white boasts a medium nose exuding floral, fruity and mineral aromas. Discover this medium-bodied wine expressing refreshing acidity and offering a broad texture. It also unveils a medium mouthfeel that leads into a medium finish..»



Les Frères Couillaud

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