

Bernier

CHARDONNAY

IGP Val de Loire

This Chardonnay is produced by the Couillaud Family on schist soils a few minutes from the Atlantic near the mouth of the Loire River, where the maritime climate is ideal for producing whites that are refreshing and bright. The Couillaud age most of this wine on its lees until bottling to add weight and texture. Saveur magazine wrote about a previous vintage: "This value-priced chardonnay tastes crisp and bright. It comes from the western Loire Valley, it is made in a fresh, unoaked style. Though unconventional, it's delicious, with fruit flavors that echo pears and apples, and an enticing hint of minerality beneath the surface."

Grape variety:	100% Chardonnay
Production region:	Loire Valley
Soil type:	Metamorphic and mica schist, rocky
Density:	6500 plants/ha, Guyot pruning.
Yield:	75 hl/ha
Vinification:	Vibrating sorting table, pressing in pneumatic press. 70% malolactic fermentation. Stainless steel. No Oak.
1st Bottling:	February
Accompanies:	Aperitif, Grilled lobster, fish with sauce, chicken curry and hard cheeses...
Storage:	2 to 5 years
Tasting comments:	Wonderful green apple aroma, clean and crisp, a bit of apple and pear fruit, no oak, and a little minerality.

