

DOMAINE DE LA RAGOTIERE

CHARDONNAY

Cœur de Schistes

IGP Val de Loire

Terra Vitis, Sustainable Viticulture



Grape variety: 100% Chardonnay

Region of production: Loire Valley, near the Atlantic Ocean, near the village of Vallet

Soil type: Metamorphic and mica schist, very rocky.

Exposure: Hillside, south orientation.

Density: 6500 plants/ha.

Harvest: September

Yield: 60 hectolitres/hectare.

Vine ages : 30 years.

Vine-growing: Guyot pruning, controlled natural green cover. Organic approach (organic fertilizer, use of pheromones, tillage)

Winemaking process: Vibrating sorting table. Pneumatic press and very severe racking. 80% in glass tanks, 20% in french oak barrels, 100% controlled alcoholic and malolactic fermentation.

Accompanies: Aperitif, scallops, fish, crab, lobster, white meat and hard cheeses.

Storage: 10 years.

«Golden color, complex nose, floral, citrus, mineral and long on the palate. Character wine that combines greed and complexity »

