

DOMAINE DE LA RAGOTIERE

CHARDONNAY

Cuvée Prestige

IGP Val de Loire



Organic wine certified by CERTIPAQ BIO - FR-BIO-09

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/south east orientation.

Density: 6500 plants/ha.

Havest : September

Yield: 75 hectolitres/hectare.

Vine ages : 31 years.

Vine-growing: Guyot pruning, controlled natural green cover. Organic certified.

Winemaking process: Vibrating sorting table. Pneumatic press and very severe racking. 85% in glass tanks, 15% in new and one-year old oak barrels, 100% controlled alcoholic and malolactic fermentation.

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

Storage: 3 to 5 years.



« Smooth and full-bodied, with vanilla and butter note that blend well apple and peach flavours. It's soft and well integrates.»



Les Frères Couillaud – La grande Ragotière – 44330 La Regrippière – France
www.freres-couillaud.com