

DOMAINE DE LA RAGOTIERE

CHARDONNAY Cœur de Schistes 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: planted on the Sanguèze slopes facing on a south exposure, the schist veins outcrop to the surface.

Density: 6500 plants/ha.

Harvest: September, plot selection.

Yield: 60 hectolitres/hectare.

Vine ages : 30 years.

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

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 »

