



Complices de Loire



## Chardonnay La Grande Piece

### TASTING NOTES

This wine exalts aromas of apples and pears, hints of chalk and light toast and a touch of vanilla. The palate is ripe and juicy with more apple and pear as well as pineapple and canned peaches. The acidity is lively and well integrated, the finish is creamy and lingering lemon peel and butterscotch flavors.

### FOOD PAIRING

Food Pairing: Ideal to pair with white meat, fish and cheese.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	IGP Val de Loire
Vineyard size:	3.5 acres
Soil composition:	Clay-limestone- sand mixed
Training method:	Guyot Simple
Vines per acre:	2000
Elevation:	250 feet
Yield/acre:	3 tons per acre
Exposure:	South – South-East
Average vines age:	30 years old.
Harvest time:	September.
Bottles produced of this wine:	15,000 bottles

### WINEMAKING & AGING

Varietal composition:	Chardonnay
Length of Alcoholic fermentation:	15 days
Fermentation Temperature:	62-68F
Type of aging container:	Oak barrels
Size of aging container:	400 liters (Muids)
Length of aging before bottling:	8 months
Malolactic fermentation:	Yes

### ANALYTICAL DATA

Alcohol: 13%  
pH level: 3  
Residual sugar: 2.5 g/l  
Acidity: 5 g/l  
12.75 % 3.5  
1.5 g/L 4.5 g/L

