



Wijnfiche

Hauts de Montarels - Elevé en fûts de chêne | IGP Côtes de Thongue France — 2024

Vinification

The grapes are picked when they have developed a nice maturity. After arrival at the domain, they are immediately pressed, after which the must is brought to a low temperature. As soon as the alcoholic fermentation starts, the must is transferred to French oak barrels. There is a daily stirring and the wine matures for 12 months.

Taste

Nice yellow color. Chardonnay aged with a full and round taste in wooden barrels. Powerful aroma of white fruit and beautiful soft wood tones.

Food pairing

Chicken | Fish in sauce | Tapas | Sweetbread | Cheese - cheese pater | Pasta - with seafood

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): "+ 2-3"

Serving temperature: 8-10°

