

Cépages de Loire Chardonnay 2022

TASTING NOTES

COLOR:

Pale yellow with light golden highlights

AROMAS:

Floral nose (lime blossom-aubepine) with buttery-hazelnut notes

PALATE:

The freshness of the attack quickly fades to the benefit of the smoothness, beautiful fruity notes

FROM GLASS TO PLATE

FOOD PAIRING:

Aperitif
Grilled fish
Goat cheese

SERVING TEMPERATURE: 12°C

WINE

WINE STYLE: Dry white

GRAPE VARIETY: Chardonnay

WINE MAKING: Pressing after light maceration,
slow fermentation

MATURING: Matured on fine lees

ALCOHOL: 12,5% vol

RESIDUAL SUGAR g/L: <3

REMY PANNIER
MAISON FONDÉE EN 1885

