

CHARDONNAY - VIN DE FRANCE

“ With this Chardonnay, Maison Castel combines a modern approach with French savoir-faire. It has an elegant aromatic profile with notes of fresh citrus and white-flesh fruit.”

Cédric Jenin - Winemaker



Residual sugars 5g/L



PRECISE QUALITY MANAGEMENT

The grapes for this Vin de France Chardonnay come from different geographic areas which complement each other, giving the wine **fruit and freshness**. The Chardonnay grapes from the **Mediterranean** are deliciously ripe which helps create a powerful yet fresh wine with tropical fruit notes. The Chardonnay from the **Cotes de Gascogne** has distinctive acidity and liveliness, with citrus fruit aromas.



MAISON CASTEL KNOW-HOW

The Maison Castel teams have excellent, **long-standing partnerships** in this region which allow them to closely follow the different stages of the vinification process. The grapes are chilled and then gently crushed to extract all their flavours. After cold settling, alcoholic fermentation takes place at a low temperature. An **ageing period of 3 – 4 months** allows the wine to develop lightly oaked aromas.



Bright yellow robe



Enjoy as an aperitif or with white meat, fish or seafood. An ideal pairing would be baked cod with spinach



Fruit and white flower notes



Serve at 8 - 10°C



Well-balanced, with fresh citrus and white-flesh fruit aromas



Can be aged for up to 3 years