

## DOMAINE DE VIRVANE, AOC CHABLIS



### GRAPES:

Chardonnay

D.O.: Burgundy

### THE TERROIR

Limestone soil mixed with clay (part of Jurassic and Kimmeridgian stage).

### WINEMAKING:

Traditional with alcoholic and malolactic fermentation and control of temperature to 20-22°C. Ageing on thin lees for 12 months in stainless-steel tanks.

### TASTING NOTES:

Color: Pale gold with green shades

Nose: Powerful, iodine and fresh. Floral and mineral with notes of fresh almond and nut, citrus fruits and white flowers.

Palate: Fleshy attack, balanced. More nervous finish with sour and peach flavours that enhance the minerality of this wine.

Food Pairing: Fish terrines, poultry, grilled fish, oysters, cheeses such as goat, beaufort, comté etc.

