

Chardonnay

« Les Montées de St Lay »

IGP* CÔTES DE LA CHARITÉ

* Indication Géographique Protégée (Protected Geographical Indication)

100% CHARDONNAY

Chardonnay takes us back to our Burgundian culture. This variety does extremely well in the clayey-chalky soil of St Lay. The grapes are hand harvested and pressed immediately. The wine is temptingly round, supple and fruity with a lovely golden colour. It would be a good match with salmon tartare, other fish dishes, veal with sauce or lamb.

2013 Vintage

Harvest date: 11 October 2013

Tasting notes: fresh and round first impression with notes of citrus fruit and litchi. Good length and intensity on the palate with some aromas of undergrowth.

Alcohol: 12.7 % **Acidity:** 4

Yield: 40 hl/ha

Production: 1 200 bottles

Soil

Clayey-chalky with ferruginous traces.

Surface

0.30 ha of Chardonnay.

Vinification

The grapes are hand-harvested and pressed immediately. After a settling time of 24 hours, the must is transferred to 600l demi-muid barrels where it is left for alcoholic and malolactic fermentation.

Maturing

Our Chardonnay is matured for 8 to 10 months on fine lees (with regular stirring) before being bottled.



Domaine
Serge Dagueneau
&
Filles

Les Berthiers - 58150 Pouilly-sur-Loire - Tel. : +33 (0)3 86 39 11 18 - Fax : +33 (0)3 86 39 05 32 - sergedagueneaufilles@wanadoo.fr
www.s-dagueneau-filles.fr