

Chardonnay

Les Montées de St Lay

IGP* CÔTES DE LA CHARITÉ

* Indication Géographique Protégée

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.

2018 Vintage

Harvest date: 20 September 2018

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: 14 % **Acidity:** 3.8

Yield: 35 hl/ha

Production: 1 400 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.



Our awards

- Guide Gilbert & Gaillard 2020 - **Gold medal**
- Guide Dussert Gerber 2021



GUIDE
DUSSERT-GERBER
VINS
2021

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