

VIGNOBLE PELLERIN



Chardonnay

Viticulture

Appellation : Vin de France

Grape varieties: Chardonnay

Type de soil : limestone clay scree

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2019

Winemaking

Winemaking without inputs, indigenous yeast

Aging on lees for 4 months

Degrees : 12.5%

Container : 75cl

Tasting

Serve temperature : 12°-13°c

Wine and food pairing : Raclette, goat cheese, counted, fish, snail, frog

Appearance : bright yellow

Nose : note of white flower, exotic fruit

Palate : fruity, round with a nice freshness



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
vignoblepellerin@orange.fr, 06.70.03.29.15

