

CHARDONNAY METHODE CAP CLASSIQUE 2022

Crafted in the traditional Méthode Cap Classique style, this Chardonnay MCC perfectly embodies the essence of the varietal. After undergoing a second fermentation in the bottle, the wine was aged on the lees for 12 months, resulting in a wine with a delicate yeasty nose and under tones of lime and melon. The palate is balanced and elegant, with bright fruit notes, crisp acidity, and a satisfying finish.

FOOD PARTNERS

Enjoy with Canapés, Sushi
or as a welcome drink.

ANALYSIS

Alcohol	: 11.55 %
Sugar	: 1.0 g/l
Total Acid	: 4.7 g/l
pH	: 3.64

