



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Chardonnay du Bugey ◆



Colour :	White
Varietal :	Chardonnay
Alcohol content % :	12,5
Soil :	Silty-clay
Harvest :	Hand -picked

Method :

Direct pneumatic pressing.

Clarification.

Low temperature alcoholic fermentation (16°) in steel vats with stirring of the lees twice a week, followed by malolactic fermentation.

Matured on light sediment until bottling.

Tasting :

Coming from a 60-year-old parcel of vines with full southern facing in the Camusette area of Belley, this vintage with aromas of fresh butter, gingerbread and citrus is a harmonious Chardonnay.

Round and lively on the palate, will go perfectly with fish, white meats in sauce and for your aperitifs.

Ageing : 5 to 8 years.