DOMAINE ROYET

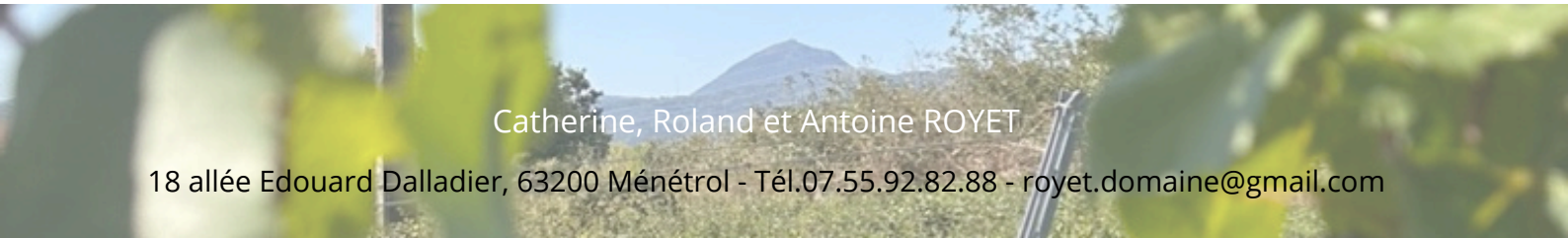


THE WINE :
Appellation: Côtes d'Auvergne Blanc "Bourrassol"
Certification: Organic farming
Colour: White
Grape variety: Chardonnay

BY THE PLOT :
Village: Ménétrol
Plot: Bourrassol
Exposure: East–South
Year planted: 1992
Soil: Limestone

WINEMAKING :
Pressing, settling for 24 hours at 8°C, yeast inoculation and alcoholic fermentation in tank for 15 days, followed by six months' ageing on fine lees in a fibreglass tank.

TASTING NOTES :
Bright yellow in colour, this Chardonnay will surprise you with its texture and subtle liquorice aromas. Floral on the nose with a touch of sweetness on the finish, it is ideal for sharing over a convivial meal, particularly with fish or cheese.
Food pairings: Cheese, fish, oysters, shellfish
Serving temperature: 14°C
Ageing potential: 5 years



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