



DOMAINE
SALLIÈS

CHARDONNAY



Soil: Calcareous-clay soil.

Grape Varieties: 100% Chardonnay - 5 to 15 year old vines.

Vinification:

Date of harvest: August 28, 2007

Nighttime harvest to protect the quality of the grapes.

The wine undergoes pellicular maceration, pneumatic pressing and stalk removal at 5°C and then is left to ferment at low temperatures.

Batonnage and elevage on fine lees for 4 months.

Tasting:

A pale yellow colour with green highlights.

Well-balanced on the palate, with typical flavours of the grape, evolving towards a buttery passion fruit; a very fine, full-bodied wine.

Serving Suggestions:

Serve at 9°-11°C with seafood and poached fish with a lemon butter.



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