

Chardonnay Vin de France

Cave de Gortona

Gortona, the Gallo-Roman

The country of Sancerre was undoubtedly occupied by the Roman Empire. It is possible to think that there was an oppidum on the rock of Sancerre and that the ancient urban core overextended to Saint Thibault, "Gortona" at this time. Archaeologists found remains of Roman villas and Roman ruins. The Loire crossed by a bridge has made this area a favourable market place. Gortona became then a farming village and after that a wine-growing village, hence the origin of the name.



GRAPE VARIETY

100% chardonnay



TERROIR & FARMING

Our chardonnay blossoms on chalky-clay soils.



WINEMAKING

As soon as the grapes are picked, they are conveyed to the pneumatic press in order to preserve their aromatic potential. Then, we proceed to the cold settling and the alcoholic fermentation, which extends on 4 weeks in thermoregulated stainless steel tanks.

Then, the wine ages on fine lees until springtime. We don't allow the malolactic fermentation to happen and we don't use any oak barrels because we want to preserve the freshness.



TASTING NOTES

Fresh and gourmand chardonnay..

With its magnificent subdued yellow colour with a subtle glint of green, this chardonnay is dominated by the aromas of fruits such as citrus, yellow fruits like peach and subtle hints of white flowers. The palate is wrapped, balanced and elegant combining with a zesty freshness.



WINE & FOOD

Serve between 10°C to 12°C

Food & Wine pairing : You can enjoy it by itself. It matches perfectly with fishes and poultry.

Aging potential : 2 years depending on the vintage.



Courtesy of BIVC