



Chardonnay Vin de France Éric Louis

2022: a vintage out of all our expectations - both rich and balanced!

The summer was marked by a succession of heat waves. The positive results for us : no disease in the vineyard. The rain fell at the right time (just before harvest), bringing volume and quality (even if we had a little pressure on the 2nd day of harvest with a violent hailstorm that swept over our area). After the historically low volumes in 2021, followed by a year in the vines under extreme conditions, we are pleasantly surprised to see the 2022 vintage combines quality and quantity. Fine balance, perfect sanitary condition, beautiful color extraction, nice level of acidity...



GRAPEVARIETY

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