

Chardonnay Vin de France

« Les Grèzes » Robert Cantin

Half a century ago, Robert Cantin was cultivating a few hectares of vines in the village of Thauvenay and was making his own barrels. Nicknamed "Robert", my grandfather *-fine local dialect poet-* knew like no one else how to tell the stories of our region with his nice accent from Sancerre.

He was a passionate winegrower treating his vineyard and his wine with love and respect, may this Cuvée pay tribute to him!



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 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