



Wijnfiche

**Hauts de Montarels - Elevé en fûts de  
chêne | IGP Côtes de Thongue  
Chardonnay  
France (STREEKWIJN/IGP) – 2022**

**Vinification**

The grapes are picked when they have developed a nice maturity. After arrival at the domain, they are immediately pressed, after which the must is brought to a low temperature. As soon as the alcoholic fermentation starts, the must is transferred to French oak barrels. There is a daily stirring and the wine matures for 12 months.

**Taste**

Nice yellow color. Chardonnay aged with a full and round taste in wooden barrels. Powerful aroma of white fruit and beautiful soft wood tones.

**Food pairing**

Fish in sauce | Tapas | Sweetbread | Cheese - cheese pater | Chicken with truffle

**General information**

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Complex with oak

