Wijnfiche

Hauts de Montarels - Elevé en fûts de chêne | IGP Côtes de Thongue France (STREEKWIJN/IGP) — 2024

Vinification

The grapes are harvested at night, once they have reached optimal ripeness. Upon arrival at the estate, they are immediately pressed, and the must is cooled to a low temperature. Once alcoholic fermentation begins, the must is transferred to French oak barrels. Regular bâtonnage is carried out, and the wine matures for 12 months.

Taste

A beautiful golden-yellow color. This Chardonnay, aged in oak barrels, offers a full and rounded palate. On the nose, powerful aromas of yellow and tropical fruits are refined by fresh citrus notes and gentle hints of oak. On the palate, the wine is intense and rounded, with a pleasant, fresh finish.

Food pairing

Fish in sauce | Tapas | Sweetbread | Cheese - cheese patter | 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

