

Chardonnay

IGP Val de Loire

Domaine de Pied Flond

Variety : 100% Chardonnay

Terroirs: Clay, sandstone and schist soils in Martigné-Briand.

Wine making:

- A reasonable maturity of the Chardonnay is researched to obtain an aromatic complexity while conserving the freshness of this variety.
- adjustment of the pre-fermentation steps depending on the vintage. (harvest care, pellicular maceration, long pressing, soft clarification)
- controlled fermentation activity with temperatures regulation to 16°.
- 20% of the vintage fermented in new oak barrels, no malolactic fermentation.
- Short raising and bottling in spring to keep a maximum of aromatic freshness.

Tasting :

Crystalline and pale yellow **colour** with green hints due to its youth. A slight beading effect on the surface.

Very expressive **nose**, almost explosive ! At first William pear notes, vine peach, a nice minerale expression, a, acacia floral freshness, and a hint of vanilla due to a small part fermented in oak barrels.

The mouth attack is round and fresh. An aromatic expression dominated by white fruits and a hint of vanilla. The aromatic palet can change depending on the service temperature (3/4° or 7/8°). Brought to room temperature, the complexity is wilder.

Service and consumption advice :

Served between 5 and 6°c, this dry wine will match :

- Iodized flavours : shellfish (langoustines) or raw shells (oysters, clams...) and cooked shells (musles...)
- Vegetal flavours : leek pied, asparagus...
- Smoked flavours : smoked fishes (trout, salmon, halibut, shark...)
- Grilled sea and river fishes (trout, mackerel, fried Loire fish)
- Also nice for aperitif

Conservation: Perfect for an immediate consumption



Jean Michel Monnier (Enologue conseil)

www.piedflond.fr E-Mail : pied-flond@9business.fr FB : @piedflond Instagram : @domainedepiedflond
Domaine de Pied-Flond 49540 MARTIGNE BRIAND Tél 02.41.59.92.36.

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