

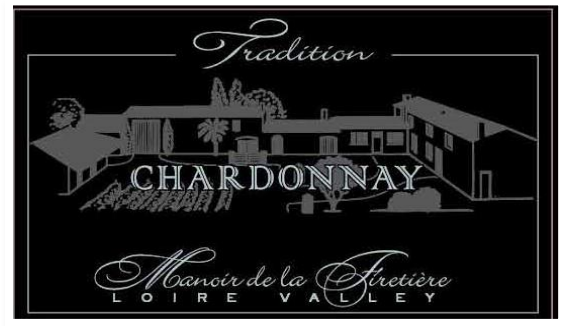
# ***MANOIR DE LA FIRETIERE***

## **Chardonnay Tradition**

*Loire Valley*

### **Technical information**

**Country:** France  
**Region:** Loire Valley  
**Appellation:** Loire Valley  
**Grape Variety :** 100% Chardonnay  
**Terroir :** Sandy loam  
**Age of the vines :** 30 years



### **Vinification**

Harvested in a state of maturity, settling by flotation and maintained at a low temperature of 46° F. The wine is vinified at a constant temperature of 55° F over three weeks. We practice no malolactic fermentation, or passage in wood.

### **Tasting notes**

This Chardonnay is high in freshness, and delicacy. The nose is highly aromatic with exotic fruits. The mouth has an excellent presence of exotic ripe fruits. Nice mouth feel and delicious.

### **Best to Drink:**

This wine can be enjoyed in the next 2 years

### **Wine pairing:**

Serve as an Aperitif, with shellfish or fish