

2017



# ROC DE CHÂTEAUVIEUX VIN DE PAYS CHARDONNAY

**BOTTLED:**

Estate bottled by Pierre Chainier.

**GEOGRAPHICAL LOCATION:**

In Chateauxvieux, near the small town of Saint-Aignan, on the River Cher hillsides (South banks).

**SOIL TYPE:**

Clay and flint.

**SIZE OF THE ESTATE :**

35ha.

**YIELD/ ALCOOL%:**

40 to 50 hl/ha / 12.5% alc./vol.

**GRAPE VARIETY:**

100 % Chardonnay

**VINIFICATION:**

Fermentation at low temperature in order to preserve the aromas. Most of the volume ends its fermentation in wood barrels.

**CHARACTER:**

Yellow and bright robe, a nose of white flowers with a hint of butter. Smooth and well structured in mouth, with a mineral edge, all supported with a note of acidity leading to a complex, lingering finish.

**STORE:**

Drink within two years after harvest.

**FOOD/WINE COMPLIMENTARITY:**

Enjoy with seafood and roasted poultry.