

# DE LA RAGOTIERE CHARDONNAY

IGP Val de Loire

**Grape variety:** 100% Chardonnay

**Region of production:** Region of production : Loire Valley, near the Atlantic Ocean.

**Soil type:** Metamorphic and mica schist, very rocky.

**Density:** 6500 plants/ha.

**Yield:** 85 hectolitres/hectare.

**Vine ages :** 15-30 years.

**Vine-growing:** Guyot pruning.

**Winemaking process:** Sorting table, destemmer. Pneumatic pressing and cold settling for 5 days. Controlled alcoholic fermentation over 4 weeks. Fermentation 80% malolactic in underground coverings in early winter. Bottled after tartaric precipitation by the cold. 92% vinified in stainless steel tanks and 8% in French oak barrels from 3 to 10 years old.

**Accompanies:** Aperitif, scallops, fish, crab, lobster, white meat and fruity Comté.

**Storage:** 2 to 5 years.

*«Golden yellow in colour, this white boasts a medium nose exuding floral, fruity and mineral aromas. Discover this medium-bodied wine expressing refreshing acidity and offering a broad texture. It also unveils a medium mouthfeel that leads into a medium finish..»*



Les Frères Couillaud – La grande Ragotière – 44330 La Regrippière – France  
[www.freres-couillaud.com](http://www.freres-couillaud.com)

