



DESCRIPTION

A glittering, pale golden yellow. The nose opens on aniseed and vine peach aromas, complemented with airing by buttery notes and touches of white blossom, especially acacia. The attack is round and creamy smooth, with a touch of vanilla and vine peach, leading into a powerful and fresh finish.

VINIFICATION

In order to obtain aromatic and expressive wines, the Chardonnay grapes are tasted before picking. The grapes from each parcel are vinified separately to reveal all the expression of the terroir. They are destemmed and lightly crushed, then macerated on their skins in order to delicately extract all their aromas and flavours. After pressing and cold settling, alcoholic fermentation takes place at low temperature (18° C) to preserve all the primary aromas.

ADDITIONAL INFORMATION

Grape variety: Chardonnay
Brand: Baron Philippe de Rothschild
Country: France
Region: Languedoc-Roussillon
Color: White
Category: Wine
Flavor profile: Floral,Fresh,Fruity