

Chardonnay VDF

Éric Louis

2024: A light and precious harvest forged by a challenging climate

2024, leap year and year in 13 new moons... a sign of capricious climate ? Our vineyard was not spared from the relentless rains which develop the mildew disease. If we have to compare this vintage to another, nobody remembers so much mildew pressure. Anyhow, the sunshine in August and the temperature differences between the morning and afternoon were favourable to the slow ripening of the grapes. Even if 2024 spring was one of the earliest vintage since sixty years, at the end we started harvesting on a classic time : September 27th. Our incredible tenacity, resourcefulness have been rewarded not by abundance but by quality. The profile of this vintage is as follows: a good balance of sugar and acidity and it promises elegant and fresh aromatic white wines, typical for our Loire region.



Grape variety: 100% chardonnay.



Terroir: Our chardonnay blossoms on chalky-clay soils.



Vinification & maturation: As soon as the grapes are picked, they are conveyed to the pneumatic press in order to preserve their aromatic potential. Then, we proceed to the cold settling and the alcoholic fermentation, which extends on 4 weeks in thermoregulated stainless steel tanks.

Ageing The wine ages on fine lees until springtime. We don't allow the malolactic fermentation to happen and we don't use any oak barrels because we want to preserve the freshness.



Tasting: Fresh and gourmand chardonnay... With its magnificent subdued yellow colour with a subtle glint of green, this chardonnay is dominated by the aromas of fruits such as citrus, yellow fruits like peach and subtle hints of white flowers. The palate is wrapped, balanced and elegant combining with a zesty freshness.



Service: 10°C to 12°C

Food pairing: You can enjoy it by itself. It matches perfectly with fishes and poultry.

Ageing potential: 2 years depending on the vintage.