

CHARLES
TORT

CHARDONNAY

Pays du Gard



Grape Varietals :

Parcel selection :
100% Chardonnay

Soil :

Clay and limestone covered by pebbles.

Winemaking :

Mechanical harvest and 100% destemmed grapes.
Cold skin maceration for 48 H in stainless steel tanks
before pressing. Traditional winemaking with controlled
temperature.

Tasting notes :

A very refined though complex Chardonnay.
Beautiful golden color with shiny reflections.
Complex nose with a subtle blend of exotic fruits, citrus
and toasted bread.
Generous wine with a dominant note of fresh fruits.

Food pairing :

Can be drunk as « apéritif » and pairs also very well with
white meats, shellfish, fish and cheese.
Serve between 12°C et 14°C.

Vins et Terroirs Export SARL

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