

Varieties:

100% Chardonnay

# chardonnay tête de cuvée

Serving suggestion:

**Serve slightly chilled.** Excellent with fish, white meat, poultry or cheese.

**Tasting notes :** **Chardonnay Tête de Cuvée - the last musketeer**  
Aged for twelve months in French oak barrels, this distinguished southern Chardonnay has an enduring elegance that is equalled only by its wealth of aromas. The bouquet is initially intense, with overtones of ripened grapes and a hint of vanilla, intensifying into suggestions of ripe stone fruit flavours. The wine's maturity is sustained by a fresh palate, leading to a splendid finish. This special vintage has an unexpected depth and intensity that will surprise even the most seasoned palate. The decision to produce this wine depends on each vintage and the production is always very limited.

Storage:

Should be stored on its side, in a cool dark place. Best drunk within 5 to 8 years.

Chardonnay

