

TÂCHERONS VDF HAUTE VALLEE CHARDONNAY



100% Chardonnay. Complex aromas of white fruits and white flowers. The palate is ample with good structure and balance. You can appreciate the fruitiness, mineral expression of the soil and long citrus finish. Perfect on its own or with grilled white fish, fresh seafood, poultry, white meat and goat cheeses.

The Limoux area is the best terroir for growing Chardonnay in the South of France. Due to its altitude of 350m, and the cooler temperatures which provide a long and complete maturation of the grapes, this clay and limestone soil is a paradise for chardonnay! The grapes are lightly pressed in a pneumatic press. The must settles at low temperatures.

Alcoholic fermentation is done in temperature controlled stainless steel vats.

The name Tâcherons for these cuvées comes from an old Burgundian tradition of paying vineyard workers as 'pieceworkers'. The Tâcherons are simple vine workers who perform the most meticulous tasks in the vines throughout the year. Plowing with the Hironnelle plow, pruning, powdering ... without the regularity and precision of their work they could not produce good wine. Serodes & Kovac wines are the testimonies of the passion of the Vinegrowers, their Terroir and their ancestral History.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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100% Chardonnay. Complex aromas of white fruits & white flowers; ample palate with good structure & balance; fruitiness, mineral expression & a long citrus finish.

Shelf Talker:

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