



LES ALLIÉS

— A SIP OF FRANCE —

CHARDONNAY VIN DE FRANCE



DISTINCTIVE FEATURES

Color: Pale gold.

Aromas: Ripe orchard fruits such as pear and apple, with a touch of citrus and subtle floral hints.

Palate: Round and fresh, showcasing flavors of yellow apple, lemon zest, and a soft, creamy texture with a delicate hint of oak. The finish is crisp and balanced, leaving lingering notes of minerality and bright acidity.

Food pairing: Poultry, charcuterie and seafood.

Serving: 12°C • 54°F

Potential for ageing: Best to drink when the vintage is recent.

VINE-GROWING & WINEMAKING

Grape varieties: 100% Chardonnay

Appellation: Vin De France

Winemaking Notes: Chardonnay grapes are fermented in stainless steel tanks to preserve freshness and purity of fruit. Partial malolactic fermentation adds richness to the wine.

The wine is fermented at cool temperatures (14-16°C) to retain the bright fruit character of Chardonnay. A small portion may undergo malolactic fermentation to add complexity and a creamy mouthfeel. The wine is aged in stainless steel to maintain its fresh, fruit-forward style.

ANALYSIS

Alcohol: 13%

Total acidity: 3.7 g/L

Residual sugar: <1 g/L