

VOL AU DESSUS D'UN NID DE CHARDONNAY

IGP Cévennes – White

With a production of only 1,800 bottles, “One Flew Over the Chardonnay Nest” is a distinct wine. Specially selected parcels are carried out in organic farming, among them the jewels of our organic universe. Organic Chardonnay and whites in general are not widespread. The name “One Flew Over the Chardonnay Nest” refers to the title of the universally known film and to the message it conveys: the madness of the system can be overcome by the richness, heart and work of sincere and generous men and women.



Soil: Limestone-Clay

Varieties: Chardonnay

Age of Vines: 20 to 40 years old.



Vinification : Destemming, direct pressing, fermentations in oak barrels.



Elevage : 50% aged in new barrels, 50% in stainless steel tanks.

TAV : 13% vol

Rendements : 60 Hl/ha

Aspect visuel :

Straw-gold color, golden reflections.

Aspect olfactif :

Intense aromas of candied exotic fruit.

Aspect gustatif :

Aromas of mango and brioche. Round and warm, with buttery notes.



Accords mets et vins :

Pair with white meat, mild cheeses, tajines.



Température de service : 11-14°.

Durée de conservation : 3 years.