

# 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.



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

**ABV:** 13% vol

**Yield:** 60 Hl/ha

**Visual Aspect:**

Straw-gold color, golden reflections.



**Nose :**

Intense aromas of candied exotic fruit.

**Palate:**

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



**Food Pairing:**

Pair with white meat, mild cheeses, tajines.



**Service Temperature:** 11-14°.

**Conservation :** 3 years.



2019