



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

PREMIUM CHARDONNAY RONCIER 'L'Épine de Roncier'



TERROIR

Category : Vin de France
Grape variety : 100% Chardonnay
Geology : Clay-limestone soils
Maturing : Woody character

KNOW-HOW

Harvest : The grapes are harvested in September, early in the morning, generally in fully ripe.

Wine making : After slow pressing, wort is put into stainless steel vats, and fermentation under controlled temperature will last 10 days around. Once fermentation is over, wine is matured in wooden casks during several months before bottling.

TASTING AND PAIRING

Tasting :

Radiant pale golden appearance. We can find citrus and tropical fruits' aromas develop in the nose. Wine is delicious, with great finesse and a point of acidity typical of fine white wines from the Chardonnay grape variety.

Wine and food pairing : Fish and shellfish, ashy goat cheese.

Service temperature : between 10 and 12°C

Aging potential : To be drunk young, or can be stored until 3 years in good storage conditions.

Photo bouteille non contractuelle

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