



SAUVIGNON CHARDONNAY VIN DE PAYS DES CÔTES DE THONGUE



The Sauvignon Chardonnay from Domaine DESHENRYS stands out for its freshness and body. It is a wonderful accompaniment to seafood and fish dishes.

WINE MAKING

After settling, low-temperature fermentation (15-18°C) in a stainless steel barrel.

GEOLOGY

Miocene hillside limestone.

TASTING

Visual : bright and glossy golden colour.

Smell :intense aroma with citrus and hawthorn notes.

Taste : the full, supple and rounded initial flavour makes way for a light smoky note.

FOOD PAIRING

With seafood and fish in sauce, poultry in creamy sauces and as an aperitif.

SERVE AT

8-12 °C.