

## Bellevue Touraine Chardonnay 2009 Datasheet

**Soil:** Parrot on clay subsoil.

**Harvest:** It is still harvested to optimum maturity; this year it titled a natural sugar wealth of 13 °. The harvest was held October 3.

**Vinification:** After a settling of 12 hours, the grapes are fermenting during four weeks with a temperature of 14 ° 18 ° control.

A first bottling occurs at the end of the alcoholic fermentation, then it will remain tanked with a breeding on fine Lees (2 to 3 patches are held during the breeding) up to the bottling.

**Consumption:** Thanks to the roundness and refinement of this wine, it can be enjoyed with fish in crémé sauce.

This is a wine that can be consumed young, but it turns out that the three previous vintages have had a very good development; preservation of five years seems reasonable to me. Consume between 8 and 10 ° C.

**Tasting Note:** Limpid dress, gold plated straw yellow. Net nose with a good density and a good chardonnay type. Aromas of white fruit, pineapple, butter, Brown, orange candied. Mouth marked by volume. The freshness in the workplace and in the final (carbon freshness).

Near mouth flavours of the nose: candied citrus, pineapple, brioche, almonds, dried fruit.

