

Vincent Geantet - Alphonse Mellot

CHARDONNAY LES PÉNITENTS

2008

The collaboration of 2 of France's most renowned wine makers Vincent Geantet-Pansiot and Alphonse Mellot.

This Chardonnay offers a creamy and elegant style on the nose, with crystalline fruit, great body and very fresh acidity. So good with seafoods and white meats in cream sauce, cheeses, honeydew.



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