

PIERRE PONNELLE

Vin de France – Chardonnay 2022

VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay

TASTING

EYE	A brilliant pale gold colour with silvery highlights.
NOSE	A pleasant nose with fruity and fresh aromas. A few notes of peach, exotic fruit and white flowers.
MOUTH	A frank and fruity attack, an elegant wine balanced between aromas and acidity. A beautiful aromatic persistence.
PAIRING	Oysters, seafood, grilled fish, poultry.
TEMPERATURE	11°C / 12°C
AGEING	1 to 3 years

