



CHRISTOPHE PATRICE

CHARDONNAY 2024

Appellation : Vin de France

Grape variety : 100% Chardonnay

Age of the vines : Young vines planted recently

Soil type : Clay

Alcohol content : 13%

About the grapes : This pure Chardonnay wine is made with 2/3 of purchased grapes and 1/3 of grapes whose vines belong to Christophe Patrice (planted nearby area of designation Petit Chablis)

Winemaking : The grapes are harvested, pressed and the juice is directly brought at low temperatures in stainless tanks so the alcoholic fermentation does not start immediately and we can extract more aromas. Once the fermentation starts, the wine spends approximately 6 months on fine lees, until the malolactic fermentation is completed. Then a tartaric stabilization is achieved just before bottling.

Tasting notes : Pale gold color. Nose of fresh almonds. On the palate, the wine is surprisingly rich for a vintage known for its cool temperature. Finish with a pleasant acidity.

Food pairing : Seafood, fish, white meat, local cheese like Soumaintrain **For vegan :** Vegetable quiche, braided bread with quinoa and pesto, beetroot carpaccio