

CHANGARNIER



Chardonnay

GRAPE VARIETY

100% Chardonnay

SOURCE

Languedoc-Roussillon region of France

VINIFICATION

Fermentation takes place in stainless steel tanks. Alcoholic fermentation last for approximately one week to 15 days at 64-68 degrees. The wine is aged in stainless steel for four to eight months before bottling.

PROFILE

A beautiful brilliant golden yellow. Floral aroma with hints of grapefruit and honey suckle. Light-bodied with an excellent balance between fruit and acidity. Clean and refreshing with a long, pleasant finish.

SERVING SUGGESTIONS

Ham, grilled fish, poultry, fresh goat cheese and sushi.

THE MARCHETTI COMPANY | SCOPERTA IMPORTING COMPANY, INC.

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