



domaine de  
**BELLEMARE**

# CHARDONNAY

"Purs Cépages" range - IGP d'OC



100% Chardonnay



Harvested at night.

Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C)



Stainless steel vat on fine lees for 3 months



Color: light yellow

Nose: complex, notes of white flowers, peach and honey

Taste: fresh and round attack



2 years



10-12°C



75cl



Pairing: seafood, fish, poultry and cheese