



LES TURITELLES D'ALTUGNAC CHARDONNAY SHARPED & IODIC

TERROIR

The vineyards is full of Turitelles fossils, they are at the origin of our soil. These marine sediments are carried by a limestone and clay base, forming sloping plateaus in the landscape, on which the vineyard is located. This terroir in the foothills of the Pyrenees is known for the quality of its hillsides and its sunny and cool microclimate.

100% CHARDONNAY

VINIFICATION

As the grapes mature, they are harvested and vinified. They are delicately loaded into the press by gravity. The pressing is slow, the juices are refreshed and decant in stainless steel tank. After settling the alcoholic and malolactic fermentations take place in stain less steel tanks where the ageing will continues on the fine lees, until the end of winter. Bottling takes place in the spring following the harvest. The use of inputs such as SO₂ is limited throughout the whole winemaking process.

TASTING

Under a golden veil, full of finesse and elegance, the scents of Chardonnay highlight the white flowers and fresh green apples and pears.

This aromatic and fresh wine offers an iodine and crisp texture with a salivating and appetizing finish.

PAIRING

Charly's ham, sea sauerkraut, salihorn salad with shrimp, Bear Garlic Pesto Paste, Garden Warm Vegetable Salad, Aioli...