



YVAN ET CO

OH MA CHÉRIE !
VIN DE FRANCE

VINEYARD

From sun-drenched, clay-limestone hillsides, this Chardonnay benefits from warm days and cool nights, which concentrates the grapes' aromas and preserves their natural acidity. The resulting wine is bright, round, and expressive, a true reflection of its southern origins.

WINEMAKING

The grapes are harvested at night and then pressed directly, with the free-run juice being selected. Fermentation takes place at a temperature of 12-18°C, depending on the selected yeasts.

AGEING

2 months on lees in stainless steel tank.

TASTING NOTES

Its pale yellow color with golden highlights brightens the glass and invites tasting. The nose is delicate, opening with aromas of white peach and fresh pear, lifted by subtle notes of apricot and hints of acacia blossom. On the palate, roundness is balanced by a smooth, fruity attack, blending crisp apple and sweet mango. The initial freshness gives way to a generous, rounded mouthfeel, carried by flavors of white fruits, vineyard peach, and a light touch of acacia flower. The finish is lively and refreshing, revealing precise acidity and a hint of green apple.



GRAPE VARIETY

100% Chardonnay



FOODS PAIRING

Grilled poultry, Fish in sauce, Platter of cheeses



TEMP
10 - 12°C



AGEING POTENTIAL
1 to 2 years

