



PREMIUM CHARMÉE 2024

Grape variety: Chardonnay

Vintage: 2024

Bottle size: 0.75 l

Crystal clear and pale gold, with a rich, elegant bouquet. Citrus, apple and dried chamomile complete the creamy character gained from barrique ageing. Refreshing acidity, a full texture and a long varietal finish define this distinctive wine. Whole-cluster pressed, settled, then aged on fine lees for nine months in 500-litre oak barrels. Only 850 bottles produced.



An elegant companion to creamy mushroom dishes, grilled fish and mature cheeses at a celebratory dinner.



Category: Dry white wine

Profile: Green apple, nectarine and sweet spice with buttery brioche, toasted hazelnut and fine minerality.



Alcohol: 13.0% vol.

Residual sugar: 2.2 g/l

Titrateable acidity: 5.9 g/l



Recommended serving temperature: 12 °C

