



ROBERT SKALLI

SUD DE FRANCE



CHARDONNAY

*“Our Chardonnay is a balanced elegant wine
full of the richness of the terroirs in southern France
and made with the all the skills Skalli is known for.”*

Robert Skalli



- ⊙ Color: bright with golden highlights.
- ⊙ Nose: delicate fragrances of citrus fruit and white flowers.
- ⊙ Tasting notes: a rounded harmonious palate where vanilla and gingerbread make for elegance and amazing lightness. A beautiful balance of flesh and freshness with a long fine finish.

Vinification designed to bring out richness and elegance

- Vines selected in 3 Languedoc terroirs to produce rich complex wines.
- Cultivation methods according to our “High Quality Club” partnership program.
- De-budding, leaf and bunch thinning to make the grapes perfectly ripen and boost concentration.
- Night-time harvesting at full ripeness (13-13.5° proof).
- Partly fermented in oak barrels to give flesh and aromatic balance and partly in vats to retain the original varietal aromas.
- Matured in barrels on fermentation lees for 6 months to give roundness, generosity and light toasty notes.

How to enjoy this wine...

Balanced and elegant when young, this wine will develop notes of honey and butter during the next 2 to 3 years after the vintage date.

Service temperature: 12° to 14°C.

Food pairing: its texture and freshness go beautifully with white meat and fish, grilled or in a creamy sauce, soft and goat cheeses.

