

# LARMANELA white

## APPELLATION

IGP Saint Guilhem le Désert

## GRAPE VARIETIES

Chardonnay

## IDEAL DRINKING TEMPERATURE

9-11 °C

## IDEAL WINE PAIRINGS

Fish, white meats, poultry...

## AGEING

To taste now or in a few years...

## SOIL AND SUB-SOIL TYPE

Deep chalky-clay

## HARVEST CONDITIONS

Mechanical harvesting, by night

## VINIFICATION / MATURING

Head of the tank, vinified and aged in special selected oak barrels

## ABV

13,5 % vol

## CONDITIONNEMENT

In bottles of 75 cl

Very limited quantity

75 cl



Issued from a sustainable process, this "top of tank" of chardonnay, produced in very small quantity, is vinified and aged in specially selected oak barrels. Length in the mouth, with a nice freshness, this wine will be perfect for all your dishes, from appetizers to desserts. He will marry especially with fish, white meats or poultry. It can be aged a few years, or tasted immediately. Enjoy it as you would in a moment of sharing.

**BERGERIE**  
**DU CAPUCIN**

