

FONTAINE DU CLOS

VINS DE PAYS VAUCLUSE

CHARDONNAY

2025

FOOD AND WINE PAIRING

Very harmonious as aperitif wine, you will naturally enjoy it with cheese. Thanks to its savory flavor, you will also appreciate it for an evening drink.

GRAPE VARIETIES

Chardonnay.

TERROIR

Calcareous-clayey soil.

VINIFICATION

The grapes are harvested at the end of August in the cool of the morning, then pressed as soon as they arrive in the cellar. Fermentation takes place at low temperature (15/17°C)

TASTING

Luminous color with green hues. Varietal nose of yellow fruit, broom and a touch of silex. Gourmet palate with a fresh finish.



Vallée du Rhône
Terroirs d'Accueil

Alc/vol 13.5%

Serving temperature : 10°C - 12°C

Best within 2 years