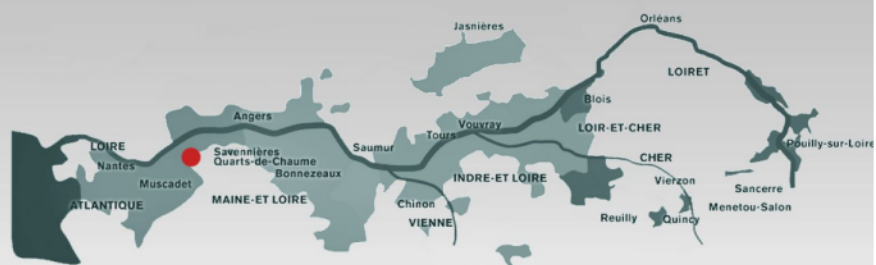


# DOMAINE RETHORE DAVY



## LES PARCELLES CHARDONNAY



### CEPAGE

100% Chardonnay

### SOL

Terra Vitis

### VINIFICATION / ELEVAGE

Vendanges mécaniques.  
 Fermentation en cuve inox thermo-régulée. Pressurage.  
 Bâtonnage régulier.  
 Elevage en cuve inox thermo-régulée.  
 Filtration légère. Bouchon technique en liège.

### DEGUSTATION

- Œil : Couleur jaune bouton d'or, légère, reflets dorés.
- Nez : Fruité, riche, arômes d'ananas, arômes de citron, arômes de mangue.
- Bouche : Raffinée, délicate, ample, souple, légèrement minérale, corps structuré, bonne intensité, longue persistance.

A servir entre 8° et 10 °C.

À vocation apéritive, Tapas, Poissons.

### GRAPE VARIETY

100% Chardonnay

### SOIL

Terra Vitis

### VINIFICATION / AGEING

Mechanical harvesting.  
 Temperature-controlled fermentation in stainless steel vats. Pressing. Regular bâtonnage.  
 Ageing in temperature-controlled stainless steel vats. Light filtering. Cork.

### TASTING

- Colour : Bright golden-yellow colour, light, golden highlights.
  - Nose : Fruity, rich, pineapple aromas, lemon aromas, mango aromas.
  - Mouth : Refined, delicate, full-bodied, smooth, slightly mineral, structured body, good intensity, long length.
- Serve between 8° and 10°C.

For the aperitif, Tapas, Fish dishes.