



# CUVÉE SIGNATURE

## Chardonnay 2018

### PRODUCTION

3150 bouteilles

### GRAPE VARIETY

100% chardonnay

### DESCRIPTION

This Chardonnay has a yellow robe with green reflections. The nose is characterized by aromas of acacia, hazelnut, almond, flint and butter. The mouth is round and the wood is well melted. We find the white flower, the pear, the butter as well as a little undergrowth. This wine comes from fermentation and maturing in 12 month barrels.

13,9% alc./vol. / 750 ml

### SUGAR

3 g/l

### SERVING TEMPERATURE

10 à 14°C - *We recommend for the bottle to be opened 1 hour before consumption so that the wine can fully express itself.*

### ORIGINAL VINTAGE

2017



Oily or smoked fish, poultry, pork, sweetbreads, cream sauces, soft cheeses, semi-firm as well as flowery rind.

### REVIEWS

*"It is a wine that delivers its promises of pleasure and indulgence! There are inviting aromas of pears, dried fruits, white flowers, honey, butter and vanilla. Pleasant roundness, velvety texture and sustained finish. Well done!"*

- *Fidèles de Bacchus*

**Double Gold medal**  
**Finger Lakes International Competition / 2020**

**Best in class Chardonnay oaked**  
**Finger Lakes International Competition / 2020**

**Gold medal**  
**Sélections mondiales / 2019**

**"Canadian association of oenologists" Award**  
**Sélections mondiales / 2019**