

*Maison
Anselmet*

VALLÉE D'AOSTE CHARDONNAY

VARIETAL: Chardonnay 100%

PARCELS: 2, in the towns of Pierre and Villeneuve

PLANTING YEAR: 1989

ALTITUDE: 800 - 900 m asl

SOIL: Sandy moraine

DENSITY: 8,000 - 10,000 vines / ha

VINE TRAINING: Spurred cordon

YIELD PER HECTARE: 9 t

VINIFICATION: White vinification

AGING: For 6 months in stainless steel, with bâtonnage

ALCOHOL CONTENT: 13.5%

TASTING NOTES: Intense and brilliant straw yellow. Nose of white flowers and slight hints of chamomile, very fresh and consistent. Ripe and pulpy palate, very precise in showing the character of the varietal, with notes of flowers and almonds, its flavor returning in the finish.

