

Domaine des Herbauges

Chardonnay - Unoaked



VINTAGE	2015
REGION	Loire Valley
APPELLATION	Vin de Pays du Val de Loire
VARIETAL	100% Chardonnay
ALCOHOL	12%
TERROIR	Warm hillocks with mica-schists and schist sub-soils, covered by pebbles
INFO	85 Ha (204.45 Acres) total vineyard & 12 Ha (28.92 Acres) devoted to the Chardonnay. 30 year old vines on average. Ageing in thermo-regulated glass tanks. Unfined / Filtered TERRA VITIS - Sustainable Agriculture Practices

About the Estate:

Situated 12 kms (7.5 miles) away from Nantes, within a triangle between the Atlantic Ocean, the Loire River and the Lake of GrandLieu. Created in 1864, the estate has been run by the CHOBLET Family for five generations. Nowadays, 2 generations of the family are still sharing and providing their respective experience to the profit of this great vineyard, certainly the most prestigious and reputed of the Muscadet Côtes de GrandLieu Appellation. While using up to date technologies to allow separated vinification and expression of the richness and diversity of each precise "terroir" and parcel, the CHOBLET Family pays particular attention to and respects the environment. The full vineyard is cultivated using Sustainable Agriculture practices since 1980...and now, certified TERRA VITIS.

Domaine des HERBAUGES "Unoaked" Chardonnay – Vin de Pays du Val de Loire IGP (partly vinified under malo-lactic fermentation process in thermo-regulated glass tanks) is a delicious crisp and fresh Chardonnay, clean and persistent in aromas, delivered in a very elegant packaging. Despite the huge competition from all over the world on this varietal, this unique Unoaked Chardonnay became by far our best seller among all our markets in the US and EU. A reliable source and great value you can't miss. Impeccable packaging, screw cap, constant in supply.... The perfect Chardonnay by the glass!

Tasting Notes:

The very best from this unique & very warm 2015 vintage, without missing freshness & zest! Ample, ripe, juicy and so big nose on exotic fruits, peaches and an incredible "muscat" grape touch! Fresh, complex, exotic and tasty palate on very ripe berries, green apples and pineapple. Great and ultra aromatic length!

Food Pairing:

Try savory chicken wings, grilled snapper in miso, or semi-firm milder cheeses. - Craig Heffley, NC

Press Review:

"Soft and friendly, with yellow apple, anise and pear notes gliding along. A light echo of apple skin through the finish gives this a little spine" - JM, Wine Spectator, Issue: Nov. 30, 2016