

# LA BELLE ANGÈLE

## CHARDONNAY

La Belle Angèle was a famous character of the early 20th century. Known for her beauty and joie de vivre, she was the muse of many French impressionist painters.

La Belle Angèle wines praise this figure of the «Belle Epoque» by embodying the same values that characterized the woman : charm, elegance, joie de vivre and fine taste.

Discover this range of fresh, fruit forward and expressive Vin de France in a distinctive and contemporary French design.



### SOIL

Our Chardonnay grows on limestone and marly soils.

### GRAPE VARIETY

Chardonnay is a relatively early budding variety, which is susceptible to springtime frosts in cold continental terroirs. It also ripens early.

Moderately fertile, predominantly calcareous or marl-rich soils with loose calcareous sediments best suit Chardonnay.

This grape variety prefers soils with good capacity to retain water : extreme drought would prove harmful. In deep soils, Chardonnay radiates a richer, more full-bodied and pleasing character.

### VINIFICATION

The grapes are harvested early in the morning and directly pressed. Cold settling of the juice before fermentation at relatively low temperature.

### AGEING

Our Chardonnay is aged on the lees in vats for about three months.

### TASTING NOTES

This wine has a lovely golden colour. Aromatic, elegant and generous, it has delicious aromas of pear and pineapple.

### WINE & FOOD

This Chardonnay will perfectly match fish and chicken dishes. It is also excellent served on its own, as an aperitif. Serve at 10°C.

