

# DOMAINE DE LA RAGOTIERE

## CHARDONNAY

### Cuvée Prestige

IGP Val de Loire

*Terra Vitis, Sustainable Viticulture*



**Cépage:** 100% Chardonnay

**Grape variety:** 100% Chardonnay

**Region of production:** Region of production : Loire Valley, near the Atlantic Ocean, near the village of Vallet

**Soil type:** Metamorphic and mica schist, very rocky.

**Exposure:** Hillside, south/south east orientation.

**Density:** 6500 plants/ha.

**Havest :** September

**Yield:** 75 hectolitres/hectare.

**Vine ages :** 31 years.

**Vine-growing:** Guyot pruning, controlled natural green cover. Organic approach (organic fertilizer, use of pheromones, tillage)

**Winemaking process:** Vibrating sorting table. Pneumatic press and very severe racking. 85% in glass tanks, 15% in new and one-year old oak barrels, 100% controlled alcoholic and malolactic fermentation.

**Accompanies:** Aperitif, scallops, fish, crab, lobster, white meat and hard cheeses.

**Storage:** 3 to 5 years.

*« Smooth and full-bodied, with vanilla and butter note that blend well apple and peach flavours. It's soft and well integrates.»*



Les Frères Couillaud – La grande Ragotière – 44330 La Regrippière – France  
[www.freres-couillaud.com](http://www.freres-couillaud.com)

