

m CHÂTEAU MARMORIÈRES

Chardonnay

La Huppe Fasciée - the Hoopoe

TERROIR

Marmorières has been the family property of the Woillemont family since 1826. Surrounded by pine forests, scrubland and woods, the twenty grape varieties that make up the vineyard, enjoy a mosaic of mainly terroirs. clay-limestone on a drop of 100m for 350 hectares.

Marmorières enjoys an exceptional climate thanks to very strong sunshine and a maritime influence that tempers the semi-arid summer heat.

The vineyard is present in a multitude of types of terroir, some on deep soils in the foothills of scrubland, others on hillsides or on the edges of woods.

This vineyard allows a slow maturation of the berries thanks to the depth of its soils and its full eastern exposure.

VINIFICATION

The grapes are harvested at full ripeness after berry tasting. They are then separated, sorted, destemmed and vinified in stainless steel tanks after flotation clarification.

The wines are subsequently lees-stirred for two months.

Careful, low-intervention winemaking reveals all the freshness and minerality of the Marmorières terroir, renowned for several millennia.

Grape Variety : Chardonnay

TASTING NOTES

This Chardonnay shows a complex nose of white peach, exotic fruits and toasted brioche. On the palate, well balanced and generous, it confirms this aromatic richness with an intense, creamy texture, revealing notes of white flowers and citrus.

FOOD & WINE PAIRING

Served between 10 and 13°C, this wine pairs beautifully from aperitif with seafood, grilled fish and salads.

