

Domaine
Serge Dagueneau
&
Filles

Pouilly-Sur-Loire, France



*Les Montées
de Saint Lay*

CHARDONNAY 2016

IGP CÔTES DE LA CHARITÉ

BC Hosp ~~\$25.49~~ \$19.99

+256680

Wholesale ~~\$22.03~~ \$17.04 (SPEC)



pts Gilbert & Gaillard
Gold Medal 2017



Chardonnay takes us back to our Burgundian culture. This variety does extremely well in the clayey-chalky soil of St Lay. The grapes are hand harvested and pressed immediately. The wine is temptingly round, supple and fruity with a lovely golden colour.

Tasting notes: fresh and round first impression with notes of citrus fruit and litchi. Good length and intensity on the palate with some aromas of undergrowth. As with other wines of Serge Dagueneau, it displays long length and superb balance.

Great with salmon tartare, other fish dishes, veal, lamb, and and sauces.

Technical Data

Chardonnay 100%

Yield: 49 hl/ha yield of total production 0.3 ha (1,900 bottles made)

Vinification: hand-harvested and selected, fermented and matured in demi-muid (600-litre) barrels for 8 to 10 months on fine lees.

Acidity: 4.1

Soil: Chalky clay with ferruginous traces.

13% alc./vol.

Case 12 x 750 ml



Choice Import Agencies

+256680