

# LE RÊVE DE PENNAUTIER

## Vendanges d'Après

### Vin de France



#### LABEL

High Environmental Value Level 3 certification



#### GRAPES VARIETIES

100% Chardonnay



#### TERROIR

Terroir marked by an exceptionally varied climate. The vines are exposed to the North to benefit from the shade during the hot summers. The altitude terroirs, thanks to their cool night temperatures, allow a slow maturation which enables the expression of elegant aromas.



#### WINE MAKING

The fruit is harvested early in the morning. Directly drained and squeezed. Aged in barrels and stirred on fine lees.



#### TASTING NOTES

Bright gold color. Powerful and complex nose. Intense aromas with woody, fresh butter, brioche and almond notes. In mouth, the wine is ample, fresh with vanilla, condensed milk and spiced notes. Nice balance between acidity and sweetness. Ripe fruit and spiced flavours over a long finale.



#### SERVICE TEMPERATURE

12°C



#### FOOD AND WINE PAIRING

Apertifs and desserts



FAMILY ESTATE

