

Domaine Chofflet-Valdenaire Givry Blanc

£23.99

Vintage: 2018

Bottle Size: 75cl

Alcohol %: 13%

Country: France

Description: Best drunk in it's youth this wine is favoured for the fresh, lively and zippy aromas. Delicate white flowers can be found in the nose. Flavours of grapefruit and more white flowers. With a racey acidity this is a real thirst-quencher.

Cepages: Chardonnay

Group: Burgundy

Sub group: Côte Mâconnais & Côte Chalonnais

Colour: White

Closure: Cork

Producer: Domaine Chofflet-Valdenaire

Website:

Organic/Bio Status:

Food / cocktail match: Great as an aperitif or to accompany scallops

Food / cocktail recipe:

Press

Awards

Other Info: The grapes are pressed gently and for a long time to get as clear juice as possible. The alcoholic fermentation is done in vat and 5% in new barrels; it is spread over 15 to 20 days. The wines are aged on the lees until the completion of the malolactic fermentation. They are then assembled the summer following the harvest. Then they undergo a light filtration before bottling in August.

