



BARON MAXIME



CHARDONNAY

Vin de France

2021



TERROIR

The vines, located very close to the Mediterranean Sea, are planted on clay-limestone terraces. The sea breezes moderate the hot summer heat of the Mediterranean climate and optimize the ripening of the grapes while maintaining a beautiful freshness.

GRAPE VARIETIES

Chardonnay 100%

WINEMAKING

The grapes are harvested at optimum maturity. When they are received in the cellar, a direct pressing and cold settling take place, followed by the fermentation of the juices at controlled temperature (16-18°C).

The wine will remain on lees for a few months followed by a short oak aging before the bottling.

TASTING NOTES

This Chardonnay has a beautiful bright yellow color with golden reflections. The nose presents intense aromas of exotic fruits (pineapple) and white flesh fruits (peach, apricot,...), completed by toasted notes and vanilla.

Its fresh mouth and its ample and unctuous finish will make it the ideal companion of your aperitifs, where it can be served with salads, white meats, fish, a fresh cheese platter... Serve at 10-12°C (50°F-54°F)

MAGIC

Magic label! The "M" monogram on the front-label will turn into a jewelled crown, once the wine is cooled to its optimal serving temperature.