

Vign
erons
crea
teurs

Domaine Taliani

Blanc, Millésime 2023

IGP Pays d'OC

- Nos IGP Pays d'OC -

Grape varieties:

100 % Chardonnay
75cl

Winemaking:

The grapes are harvested at night to take advantage of night coolness. After sorting, the fruits undergo a low dandruff maceration before pressing, the juices are cold-disbursed followed by a fermentation at low temperature.

The cold control also allows to reason the intakes in sulfites.

Tasting:

Eye: Golden yellow color with green reflections.

Nose: notes of white flowers with subtle hints of toasted hazelnuts.

The palate is very mineral and greedy, with a light grain of tannin that tickles the palate and gives it a very long finish.

Food pairing:

As an aperitif, with a scallop gratin, white meat, or a fresh cheese.

Serve at 10-12 °C

Cellaring: 2 - 3 years

