



ETALAGE COLOMBARD CHARDONNAY VIN DE FRANCE WHITE

£11.00

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A blend of grapes from two great regions; Colombard from Gascony, where it is often used for Armagnac production alongside some very attractive wines, and Chardonnay from the Languedoc; a tremendously varied region which is capable of producing great value high-quality grapes from its multitude of terroirs. In French, the name of the winery "Etalage" translates as a display, like those used in the local village markets, echoing the abundance and

array of wines and grape varieties produced at this winery.

The Colombard is sourced from the fertile vineyards of Gascony where the continental climate maintains an optimum balance between ripeness and acidity. The Chardonnay is grown in well-drained high-altitude vineyards of the Languedoc, where the hot Mediterranean days are cooled by the breezes from the Montagne Noir, lending freshness to the grapes. The vineyards are cultivated with respect for tradition and nature.

The grapes are harvested at night and handled very carefully in order to respect the integrity of the berry and preserve its delicate perfumes. After a long skin contact maceration, which extracts as much of the precious aromatic components as possible, the premium juices are fermented

at a low temperature. Finally, a three month ageing on its fine lees provides the great smooth mouthfeel and enhances the intense fruit aromas.

Grape Varieties: 85% Colombard and 15% Chardonnay

Tasting Note: Pear and grapefruit jumps out of the glass, with a hint of papaya in the background. The palate is ripe and juicy, full of plump, creamy textured fruit before finishing fresh and dry.

Food Match: Ideal with Salad Nicoise and Thai chicken salad

Ageing Potential: Up to 2 years

Sugar Level: 6g/l

Closure: Screwcap

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