

**Aubert & Mathieu**

# Haute Pistes Chardonnay 2023



## TASTING NOTE

Young bright straw colour. Discreet and youthful nose offering some chalky hints, hazelnut, ripe citrus and fine oak underneath. Good bite on the palate, medium weight, with a digest salty presence, chalky with pale stone fruit and nutty flavours leading to a long pure finish.

## VITICULTURE

Sustainable.

## VINIFICATION

Fermentation is done in barrels for 3 weeks. Then aged for 6 months in 500L oak barrels

## FOOD MATCHING

Sushi, cod fillet, goats cheese.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	L9056123
EXPRESSION	White, Generous, and Intense
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.4
TOTAL ACIDITY	3.2g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	L9056123