

JACQUES
BOYER
& FILS
VIGNERONS



VARIETAL COMPOSITION

100% Chardonnay

SOIL

Clay and limestone, Sub-soil: Stones and pebbles.

YIELD

45 hl per hectare.

AGE OF THE VINEYARD

15 to 20 years old

MODE OF CULTURE

Strict pruning, natural grass cover between rows.

HARVEST

Selection of best quality grapes.

WINEMAKING PROCESS

Traditional in tank, fermentation at low temperature.

AGEING

In tank for 3 to 4 months, with stirring of the lees. 5% of the Chardonnay is aged shortly in French oak barrel to bring complexity to the wine.

DESCRIPTION

Brilliant in color with golden reflections. Bright and intense, with notes of pear, pineapple and nuts (hazelnut, almond). Long finish, with plenty of finesse and minerality.

FOOD & WINE PAIRING

This is a wine for a fine fish in butter sauce. Perfect to accompany poultry with cream sauces, it can also be served as an aperitif and accompany the entire meal. Serve cool.

WHITE
DOMAINE DE
COUSSAN

This wine is imparted with a certain mineral tone derived from our soil and climate (terroir), a characteristic found particularly in our Chardonnay.

IGP CÔTES DE THONGUE