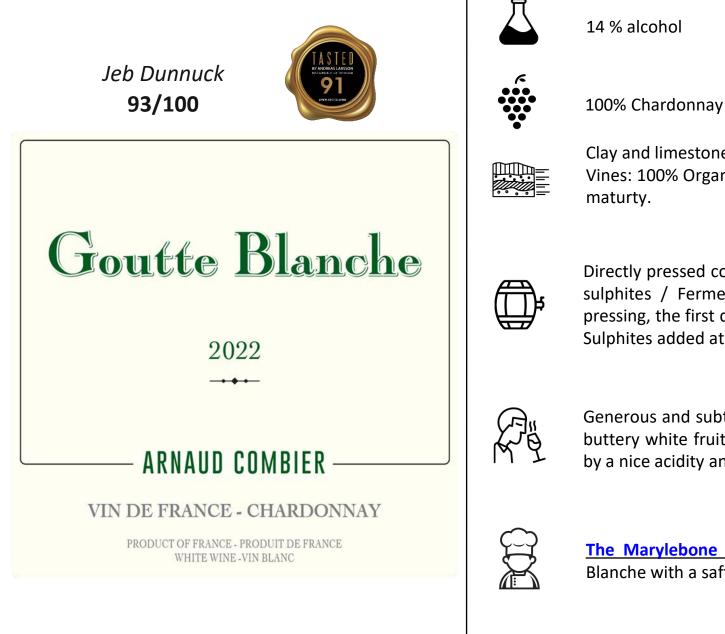
Arnaud COMBIER Goutte Blanche

2022 Vin de France



An intense Chardonnay with a gourmet style that Arnaud desired, together with acidity and tension.





Clay and limestone / Blue marne. Vines: 100% Organic Chardonnay harvested at full maturty.

Directly pressed cold / vinified and matured without sulphites / Fermentation in 10hl barrels / Whilst pressing, the first drops of clear juice are extracted. Sulphites added at bottling; +2g/hl.

Generous and subtle, this wine possesses aromas of buttery white fruits, a concentrated body enhanced by a nice acidity and citrus notes on the finish.

The Marylebone in London (UK) serves Goutte Blanche with a saffron sea bream and leeks.



Recommendations: serve between 46 and 54°F Aging potential: At least 5 years.