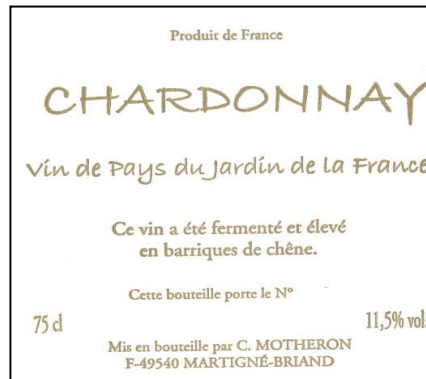




Domaine de Flines

CHARDONNAY Boisé 2000-2001

VINS DE PAYS DU JARDIN DE LA FRANCE



THE COLOUR

All the richness of this splendid **CHARDONNAY** shine in its colour. Pale at the beginning, the wine became gradually gold during the maturation in barrels.

THE WINE

Generous and charming at the same time, the vanilla wooded taste do not wrap the floral aromas.

You also have a delicate scent full of complexity and length.

By tasting, the smooth bouquet of fresh butter and dried fruits reveal all the density and depth of the chardonnay aromas.

VINIFICATION

Hand-picking 2000 is the beginning of the choice of the best grape juices. The fermentation was in new oak barrels and the maturation till September 2001 was in the same barrels .

Bottled with traditional behaviour, without filtration, this wine is now ready to drink.

SERVING SUGGESTIONS

Chardonnay and fish is just the classic way to taste it.

Strange might seems at first sight to drink Chardonnay with meat but you will have a splendid harmony between this rich white wine and white meats.

Just try calf sweetbread, white pudding with apples, calf or poultry ragout , chicken and coconut curry, escalope...The meeting wine/meat will be rich and deep.

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