



# ROBERT SKALLI

HIS WINE IS HIS WORD

## CHARDONNAY



### Our selected terroirs

- South-west Languedoc: vines on gentle stony limestone slopes which provide a bit of flintiness, a nice grain and elegance.
- West: a late-ripening area with deep silty clay and lime stone soils producing lively fruity wines.
- Centre and mid-west: stony terraces in early-ripening areas to provide flesh and structure.



### Harvesting and vinification

To ensure the aromas remain intact, the grapes are picked at night when perfectly ripe. Part of the must is fermented in barrels and part in vats to preserve the original aromas of the grapes.

### Maturing

The wines are matured on the fermentation lees for 6 months in French oak barrels to give them a delicately woody flavour.

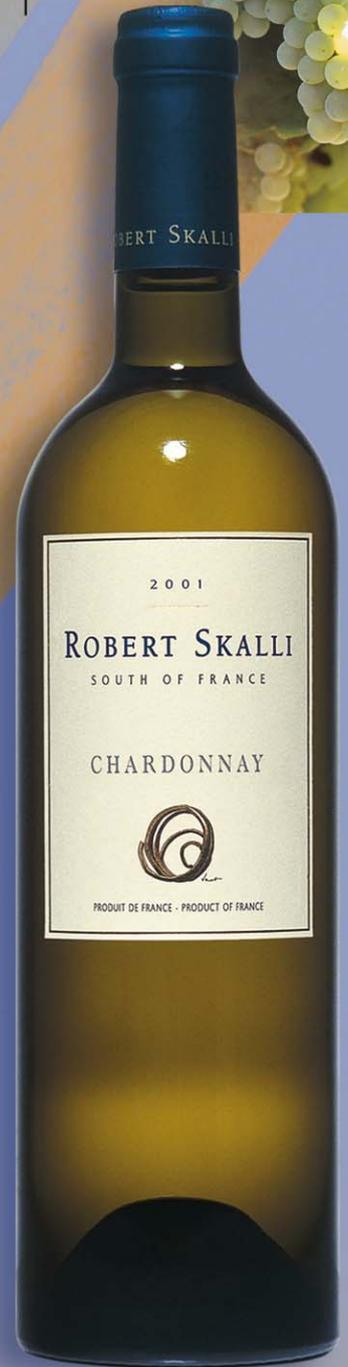
### Tasting notes



The colour is a light lemony yellow. The nose picks up delicate touches of citrus fruit and white flowers. Pear, peach and gingerbread aromas with a slightly toasty note enhance the great delicacy of this wine which has astonishing aromatic freshness.

### Serving

- Temperature: 12°C
- Goes with: fish, seafood
- Ageing potential: 3 years



### Medals

Sélections Mondiales de Montréal 2004 - Gold Medal

International Wine Challenge London 2003 - Bronze Medal