

## 2017 Louis et Alix Chardonnay

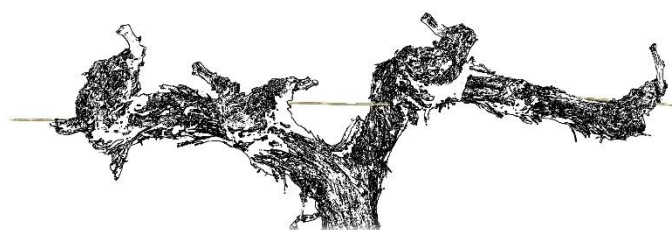
<b>Grape :</b>	100% Chardonnay
<b>Alc.by volume :</b>	13,5 %
<b>Terroir :</b>	Clay and limestone
<b>Region :</b>	Languedoc-Roussillon
<b>Classification :</b>	IGP Chardonnay
<b>Vinification :</b>	In stainless tank

### Tasting notes

Pale gold colour, limpid, clear and brilliant. Nose fine and delicate with notes of white flowers. On the palate well-balanced, supple with freshness.

### Food and wine pairings

Should be served between 12 to 13° C, with grilled fish, seafood or goat's cheese.



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