



ALBA PLENA CHARDONNAY BLANC 2022



With a brilliant pale yellow colour, this young wine expresses a dazzling aromatic complexity. Exotic notes with toasted bread and almond tones... Floral nuances complete the bouquet with aeration.

The palate is delicate, soft and unctuous with aromas of apricot, lemon and pineapple. The woodiness brings a fair patina to the aromatic with praline and caramel notes. Carried by a beautiful acidity, the general balance of the wine is successful in 2022.

AREA	0.3 hectares
SOIL COMPOSITION	Gravelly clay
APPELLATION	French Wine
AVERAGE AGE	3 years old
VARIETIES	100% Chardonnay
PRUNING	Guyot simple
GROWING MODE	Good agronomic sens with natural grass cover and mechanical tillage. Manual harvest.
DENSITY	5 500 foote of vines per hectares
PRODUCTION	1 000 bottles
VINIFICATION	<ul style="list-style-type: none">• Direct pressing• Cold stalling• Stirring on the lees
MATURING	News barrels and of a wine, French oak.
BLEND	100% Chardonnay