

# Topette Chardonnay' IGP Loire Valley 2023

## Tech Specs

<b>Type:</b>	White Still Wine
<b>Ingredients:</b>	Chardonnay
<b>Region/Subregion:</b>	Loire
<b>Sustainable?</b>	Yes
<b>ABV:</b>	12.5%
<b>Sizes Available:</b>	750ml

## A closer look...

<b>Soil:</b>	clay, limestone and flint
<b>Age of Vines:</b>	10-year-old vines on average
<b>Fermentation Methods:</b>	Direct press, fermentation in steel tank
<b>Elevage:</b>	4 months in steel tank on fine lees
<b>Fining/Filtration:</b>	light filtration

## All about this bottle

This Chardonnay hails from the Touraine region of the Val de Loire, where the grapes are grown on clay, limestone and flinty soils. The vines average 10 years of age and are cultivated using sustainable farming practices. The grapes undergo direct pressing, and the juice is fermented in stainless steel tanks. The wine is then aged for 4 months on the fine lees in steel tanks before being lightly filtered and bottled. Pale yellow in color with greenish reflections, this Chardonnay captivates with aromas of white flowers, pear and green apple. On the palate, it is well-balanced with a vibrant core of stone fruit flavors.

Topette is a local Loire valley way to say "see you later." The project is modelled after the inexpensive quaffable bistro style wines readily available across France but rare to find at this price in the United states. Each cuvee is sourced from several Loire Valley farmers and negociant Pierre Chainier makes a point to support their growers fairly and more substantially than the norm. Pierre Chainier believes in crafting real wine of typicity and soul and works with a curated set of vineyards and vigneron.

