

*Maison
Anselmet*

**MAINS ET COEUR
VALLÉE D'AOSTE CHARDONNAY**

VARIETAL: Chardonnay 100%

PARCELS: Single

PLANTING YEAR: 1989

ALTITUDE: 800 m asl

SOIL: Sandy calcareous marls

DENSITY: 10,000 vines / ha

VINE TRAINING: Permanent spurred cordon

YIELD PER HECTARE: 6.5 t

VINIFICATION: White vinification, directly in barrique

AGING: For 18 months in barrique (pièces)

ALCOHOL CONTENT: 13,5%

TASTING NOTES: Intense and brilliant straw yellow. Ethereal aromas where the woody barrique is elevated in an enveloping symphony of scents (vanilla, butter, spices) with a typical mountain note of mineral freshness. The palate is full, rich, nuanced: presenting a precious whiff of oak that releases subtle, epidermal smoky hints of absolute elegance, a continuous vibration of spicy and savory elements that blend in the radiant finish.

