



CHÂTEAU D'ARLAY - BLANC "TRADITION"

PRODUIT

Obtained by blending 1/3 Savagnin and 2/3 Chardonnay before fermentation (and not by blending two varietal wines), followed by three years of aging in large, always well-filled barrels, this dry wine is best served at room temperature as an aperitif, with asparagus in mousseline sauce, crayfish, river fish (trout with almonds, stuffed carp), white meats (veal blanquette), endives with ham, exotic cuisine, poultry in cream sauce, fondue, and mountain cheeses (Jura, Savoie, Pyrenees, Switzerland).

Aromas of hazelnut, raisin, tea, and honeysuckle. Always serve at room temperature, never too chilled. Our Tradition white wines will keep for at least 15 years. They then accentuate their character due to the presence of Savagnin and a slow oxidation process that is perfectly integrated into the wine.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Jura / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	13,0%
Potentiel de garde	15 ans
Cépages	Chardonnay, Savagnin