

CHATEAU SAINT NABOR

VIN DE PAYS D'OC CHARDONNAY



REGION

Rhône Valley, France

SOIL TYPE

Clay, limestone, and gravel.

TASTING NOTES

This is 100% Chardonnay; bright with a light gold tint. The nose is elegant, with the richness of exotic fruits enhanced by crisp apple aromas. It is light, crisp and easy drinking with a fresh taste. It has deep exotic aromas of pineapple and banana coupled with a well-balanced body.

VINTAGE NOTES

Light extraction with 80% direct press and 20% grape skin maceration. Low temperature fermentation. This Chardonnay was bottled early to retain freshness of the wine.

FOOD PAIRINGS

To be served chilled with sweet spicy Chinese food, pork chops braised with onion and garlic or with apricot tart. Also to be enjoyed on its own.

GRAPE VARIETIES

100% Chardonnay

AWARDS

87 points - Silver Medal and Best Buy - Beverage Tasting Institute - Tastings.com

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