

DOMAINE de MONTMOLLIN
Auvernier – Neuchâtel



Chardonnay matured in oak barrels Neuchâtel AOC

Category	white wine
Grape variety	Chardonnay
Region	Auvernier, Boudry and Gorgier, on the northern shores of the Lake Neuchâtel
Alcohol content	13% alcohol volume
Colour	golden yellow
Bouquet	typical Chardonnay character with touches of wood and vanilla
Palate	powerful and elegant with touches of toast and vanilla very long on the palate
Serving temperature	8 to 10° C
May be laid down for	4 to 6 years
Ideal combination with food	fish terrine, baked pike with “beurre blanc” sauce, shellfish and seafood

