

DOMAINE de MONTMOLLIN  
Auvernier – Neuchâtel



## Chardonnay Neuchâtel AOC

<b>Category</b>	white wine
<b>Grape variety</b>	Chardonnay
<b>Region</b>	Auvernier, Areuse, Chez-le-Bart
<b>Alcohol content</b>	13% alcohol volume
<b>Colour</b>	golden yellow
<b>Bouquet</b>	full-bodied Chardonnay with a verbena, honey and lemon nose
<b>Palate</b>	both smooth and lively with aromas of dried fruit, hazelnut, acacia blossom and grapefruit (when young)
<b>Serving temperature</b>	8 to 10° C
<b>May be laid down for</b>	4 to 5 years
<b>Ideal combination with food</b>	pike quenelles, trout with hollandaise sauce, pikeperch filets meunière, shellfish, calf's sweetbreads in cream sauce

