

# FANNY REY

## White wine

<b>Appellation :</b>	Indication Géographique Protégée - Pays d'oc
<b>Blend :</b>	Chardonnay (80 %) – Oaked Chardonnay (20 %)
<b>ABV. :</b>	14 %
<b>Soil/Vineyards:</b>	Clay-limestone slopes, clay-loam soils 5000 vines per hectare. High trellising with Guyot and Royat pruning. Vineyard certified HVE3.
<b>Winemaking:</b>	Mechanical harvesting at night to preserve the aromatic potential. Chilled after gentle destemming and crushing. Gentle pressing. Temperature-controlled fermentation. Aged in oak vats with limited addition of sulphites.
<b>Colour:</b>	The colour is light yellow with golden highlights.
<b>Nose:</b>	The nose is very expressive, developing aromas of elderflowers and white peaches.
<b>Palate:</b>	The attack is round, full-bodied and fruity, then develops with hints of pineapple. The finish is long and élégant.
<b>Preservation:</b>	Between 2 to 4 years.
<b>Food pairing:</b>	A real delight, recommended by Chef Fanny Rey to be enjoyed with fish and shellfish, or as an aperitif.



*Wine collection created by Fanny REY - Cuvée Gourmet!*

*In 2011, Fanny Rey was recognised as a finalist in season 2 of Top Chef on M6. After being awarded the Maître Restaurateur label, Fanny Rey was the only woman in France to be awarded her first Michelin star in 2017, one of 70 new starred restaurants. A few months later, Fanny Rey was named Woman Chef of the Year. She was also awarded the "Grande Cheffe de demain" trophy by Gault et Millau. Today, she is the owner and chef of the restaurant L'Auberge in Saint-Rémy-de-Provence, where she offers simple cuisine based on seasonal produce. Her aim: "To give each dish the delight of a first time".*