LABRUNE ET FILS

Chardonnay

VIN DE FRANCE / TECHNICAL SHEET

WINE OVERVIEW

Labrune et Fils Chardonnay is an inviting, beautifully balanced white wine crafted under the Vin de France designation.

Produced under the meticulous guidance of the historic Loire Valley wine house Lacheteau, this wine expresses the vibrant essence of modern French Chardonnay. It delivers exceptional typicity and high-quality refreshment at an accessible, everyday price tier.



PRODUCT OF FRANCE

TECHNICAL SPECIFICATIONS

Appellation	Vin de France
Varietal composition	100% Chardonnay
Alcohol by Volume (ABV)	12.5%
Wine Type	Still White Wine
Serving Temperature	8–10°C (46–50°F)
Closure	Cork or Screwcap (market dependent)

TASTING NOTES

Aroma: The bouquet opens with clean, expressive layers of bright citrus peel, crisp red apple, green melon, and peach pit, accented by a delicate hint of vanilla.

Palate: Medium-bodied with a crisp, lean structure. Balanced flavors of lemon, grapefruit, fresh pear, and juicy pineapple mingle with subtle mineral undertones and a soft touch of light butter.

Finish: Clean, harmonious, and refreshing, leaving a lingering impression of vibrant tree fruit and citrus.

FOOD PAIRINGS

Highly versatile at the dining table, it serves as a brilliant apéritif when chilled and pairs effortlessly with roasted or grilled chicken, flaky white fish, light seafood pastas, and summer salads.