

# DOMAINE MICHEL BRIDAY



**COLOR:** White

**GRAPE VARIETY:** Chardonnay

**SURFACE:** 1.24 Acres

**AGE OF THE VINE:** Forty-five years old on average

**TERROIR:** In the heart of the appellation, East facing, favorable to the ripening of the grapes, shallow clay soil.

**VINIFICATION:** Hand picked, natural fermentation in 300 and 400L barrels.

**TASTING:** Delicate notes of citrus fruits, acacia flowers and a touch of toast. Long and well balanced on the palate, the wine is subtle and mineral. Cellaring: 5 to 7 years.

**FOOD PAIRING:**

- Smoked Salmon Toast
- Mackerel papillotes
- Salmon, goat cheese and spinach lasagna
- Clam Soup

