

MILOU



CHARDONNAY 2017

MILOU || While traversing along the Mediterranean Sea, through the bucolic communes in the south of France, the Valkyrie team happened upon a few wines that exemplified our vision. These are wines to be enjoyed on any occasion - as a perfect complement to an array of foods, moods and company. Simple, straightforward and fun, Milou is the ultimate crowd pleaser.



VIN DE PAYS D'OC | Viticulture in the Languedoc wines can be traced to the fifth century BC, when the early Greeks planted vineyards along the coast near Narbonne. The Vin de Pays d'Oc wine region stretches from the Mediterranean coast to the Cévenole hills and the Rhône Delta to the Pyrénées and shares many terrain and climate characteristics with the neighboring regions of Southern Rhône and Provence. The Mediterranean climate and soils are conducive to growing a wide variety of high quality grapes, offering a treasure trove of value potential.

CHARDONNAY 2017 ||

BLEND | 100% Chardonnay

VINEYARDS | Grown on the plateau of Aspères, on marl soils with clay and limestone, much like those found in Chablis - extraordinary terroir and maritime influence.

WINEMAKING | Vinification and elevage in stainless steel tanks with lees stirring.

ALCOHOL | 13.5%

TASTING NOTES | Milou Chardonnay strikes a perfect balance with rich white peach & pineapple fruit flavors, zippy citrus notes of lemon zest, a streak of minerality, and satisfying length and finish.

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