

## Chardonnay verjus

### Brief Description

Chardonnay Verjus. Classical dry Verjus mostly used for deglazing. The high acidity will deliver an excellent de-glazing result whilst adding a vibrant, citrus addition to the dish.

Made from 100% Chardonnay grapes picked in early January each year.

### Product Specifications

100% Chardonnay grapes grown specifically for verjus - rather than made from vineyard "thinnings".

Harvested Early January each year at around 6 Baume. Cold pressed, chill filtered and bottled

### Packaging

Available in 375mL glass retail bottle and 1L PET plastic foodservice bottle.

### Usage Suggestions

As a dry style verjus it lends itself to deglazing. Try deglazing after frying onions in a pan before adding the next ingredients.

Marinate diced shallots in Chardonnay verjus and spooning on top of fresh oysters while still in

Nutritional Information		
Serving size: 0ml		
Nutrient	Qty per serve	Qty per 100ml
Energy (kJ)	0.00	0.00
Protein (g)	0.00	0.00
Fat, Total (g)	0.00	0.00
Saturated (g)	0.00	0.00
Carbohydrate (g)	0.00	0.00
Sugars (g)	0.00	0.00
Sodium (mg)	0.00	0.00