

Chardonnay

Smooth with hints of white flowers



Appellation : Vin de Pays d'Oc.

Soil : Grass-seeded rows on a silty-sandy plain. Very deep soil of colluvial deposits therefore avoiding water stress.

Cultivation : Gentle vinemangement to protect soils and biodiversity.

Wine-making process :

Night harvesting. 100% de-stemming.

Inerting with CO₂ (to avoid adding sulfites) and cooling of the harvest by snow-carbon dioxide before a soft pneumatic pressing (3h30) with separation of free running musts. Cold settling (8°) after 36 hours (Turbidity more than 50). Alcoholic fermentation between 13 °C. and 15 °C. for 25-30 days. Malolactic fermentation stopped.

Ageing : For 4 months, in epoxy vat and stainless steel tank on fine lees.

White grape variety : 100% Chardonnay.

Tasting :

Colour: Nice slightly golden yellow robe.

Nose: Delicate nose of apricot, honey and white flowers.

Taste: Lasting taste in the palate with aromas of white peach, pear and apple with a pleasant presence of its richness.

Our advice : Fish with hightsauce, seafood and cooked shellfish, monkfish from Sète, stuffed mussels, Japoneese cooking, white meat (lamb chops, rabbit...), poultry, potatoes with cream, sauerkraut, ewe and goat cheeses ...

Service temperature : Between to 10°C. and 12°C.

Preservation : 2 to 3 years.

Packing : 50cl bottle (Case of 12) / 75cl bottle (Case of 6) / BIB 5L / BIB 10L.

Medals and other awards :

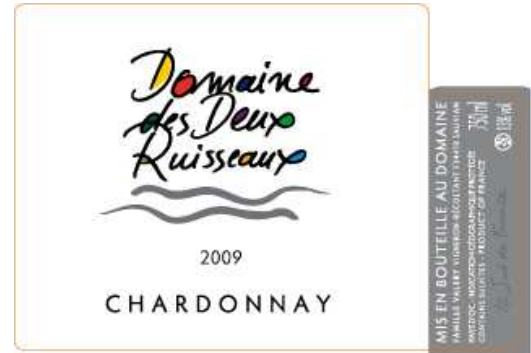
Silver Medal at the VINALIES INTERNATIONALES 2004 (Vintage 2001).

Gold Medal at the VIGNERONS INDEPENDANTS 2004 (Vintage 2001).

Bronze Medal at the GRANDS VINS DU LANGUEDOC-ROUSSILLON 2004 (organized by the Chamber of The Agriculture) (Vintage 2003).

Gold Medal at the VINALIES INTERNATIONALES 2006 (Vintage 2003).

Bronze Medal at the CHARDONNAY DU MONDE 2005 (Vintage 2004).



Unctuousness