

Oaked Chardonnay

Refined with aromas of flowers and gingerbread



Appellation : Vin de Pays d'Oc.

Soil : Grass-seeded rows on a silty-sandy plain. Very deep soil of colluvial deposits avoiding therefore 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 : 50% in Bordeaux's barrels (French oak) on fermentation's fine lees and 50% in epoxy vat, as well as in stainless steel tank on fine lees, during 6 months.

White grape variety : 100% Chardonnay.

Tasting :

Colour: Very shiny, glistening, golden yellow colour.

Nose: Intense first nose with notes of spices and coconut, evolving towards dried fruit aromas.

Taste: The palate is ample. Coconut aromas with marked hints of vanilla and ripened fruit (like apricot). Nice length in mouth which lingers in middle palate with quite a zesty finish.

Our advice : A very elegant wine, excellent as an appetizer which harmoniously will match with seafood, smoked salmon, Asian dishes, grilled or in a sauce white fleshed fishes and old hard rind cheeses.

Service temperature : Between 12°C. and 13°C.

Preservation : 3 to 4 years.

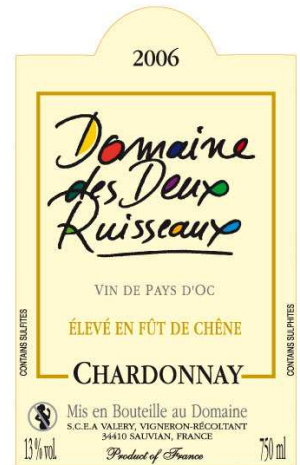
Packing : 75cl bottle (Case of 6).

Medals and other awards :

Bronze Medal at the CHARDONNAY DU MONDE 2007 competition (Vintage 2005).

Bronze Medal at the VIGNERONS INDEPENDANTS of France 2007 (Vintage 2005) contest.

Bronze Medal at the WINE STYLE ASIA AWARD 2007 contest (Vintage 2005).



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