



LE CHARDONNAY GOURMAND

Although legend has it that this grape variety was brought by crusaders, originating from the vineyards of Burgundy, it has become an international grape variety. Our Chardonnay, produced on limestone soils, gives a wine with a particular minerality.

Appellation

IGP Oc.

Grape variety

100% Chardonnay.

Age of the vines

30 years.

Terroir

Limestone soils of the Miocene (tertiary era) mixed with alluvium.

Mode of driving the vines

Cordon de Royat et taille en Guyot.

Yield

35 hl/ha.

Vinification

Skin maceration followed by light pressing after destemming, in a stainless steel membrane tank for 6 hours, followed by a 20-day fermentation at a controlled temperature.

Aging

In stainless steel vat.

Tastin notes

Beautiful golden colour. Slightly mineral nose with notes of citrus, acacia and broom.

Food matches

Simply as an aperitif or faithful companion of all Mediterranean fish, on sushi and goat cheese..

Serve at 6 – 8°C