CHARDONNAY

IGP PAYS D'OC

HISTORY

This oak aged varietal wine is the result of passion and a reasoned viticulture. The grapes are carefully selected among our vineyards located on the different terroirs of Limoux (Languedoc Roussillon). Thanks to the diversity of climate and soils, this wine develops a wide range of nuances both on the nose and on the palate.

VINEYARDS

Our methods of cultivation are based on the observation of the natural plant cycles of vines and the development of biodiversity. Our vineyards, planted on clay and limestone soils, are located in the Atlantic, Mediterranean and Pyrenean climatic zones.

WINEMAKING

Short cold-temperature maceration followed by pneumatic pressing. Alcoholic fermentation at around 20° C in stainless steel tanks. Malolactic fermentation is followed by ageing, half in new oak barrels. Bottled the summer after the harvest.

TASTING NOTES

- ### APPEARANCE
  Gorgeous golden colour.
- ### NOSE
  Ripe pineapple and white pear flavours with buttery nuances and subtle notes of oak on the finish.
- ### TASTE
  Lovely acidity and a definite smoothness give the wine a full-bodied character.
- ### SERVING TEMPERATURE
  Best served between 10 and 12 °C.