



LE CHARDONNAY BARRIQUE

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 d'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 & Guyot.

Yield

35 hl/ha.

Vinification

The grapes, from which the stalks has been removed from the vine to avoid vegetal notes, macerate for about 8 hours in order to release the aromatic principles contained in the grape skin. Then the limpid juice, obtained after a light pressing, is put into fermentation in barrels.

Aging

In oak barrels for 3 to 4 months with regular batoning.

Tasting notes

Beautiful golden colour. Nose of white peach combining floral notes with notes of acacia and linden. The mouth is lively but melted with a final toasted mineral.

Food matches

Serve with all Mediterranean fish, shellfish and white cream meats. Serve at 8 – 10°C.