

CHARDONNAY

DRY WHITE WINE
IGP PAYS D'OC
SOUTH OF FRANCE

Geographic area: South of France, east of Beziers
Total surface: 65 Ha
Annual production: 3 000 hl
Average yield: 60 hl/Ha
Soil: Chalky-clay.

Grape variety
100% CHARDONNAY

Winemaking process

Systemic destemming. Thermo-regulated fermentation. Cold clarification. Selected yeast.

Fining: Bentonite Filtration: tangential

Tasting

Fresh and Aromatic

Eye: Yellow with green reflects.
Nose: Complex citrus and tropical fruits nose.
Mouth: Buttered mouth with honey final.

Wine and Food pairing

Serve as an aperitif or with poultry, seafood or with grilled fish.

Serve at: 8 /10°C
Ready to drink. Keep for up 2 – 3 years.

Packaging

Bottle type: Bordelaise evolution L&G light &green
Case type: 6 bottles (glass to glass)
Pallet type: Europe 125/6. 750 bts
EAN case: 13380330000500
EAN bottle: 3380330000503
Customs code: 220421793

