



IGP Méditerranée Chardonnay 2019

GRAPES

Chardonnay 100%

TERROIR

Foothills of the Mourre Negre,
the highest point of the area,
South East of France

ANNUAL PRODUCTION

50 000 bts

YIELD

70hl / hectare

SOIL

Limestone soil
High percentage of stone

ANALYTIC DATA

Alcohol level : 13.41 %%
Residual sugar (g/l) : < 1 g
Tartaric acidity (g/l) : 5,67 g
PH : 3,40

AGE OF VINES

7 - 50 years

VINIFICATION

Pneumatic press
Thermo regulation
Skin maceration : 4 to 8 hours
Fermentation temperature between
14 and 18° C for 2 weeks

AGEING

On fine lies
Fermentation in French oak staves

TASTING NOTES

Straw colored with glints of green
Intense fruity aroma with touches of
peach, mango and pineapple.
Fruity palate and un-oaked flavors.
Long finish

FOOD PAIRINGS

On its own or served with fish

SERVING RECOMMENDATION

10 to 12°C

AGEING POTENTIAL

2 years

