



LA VENDÉMIAIRE



CHARDONNAY

TERROIR

The vineyard is planted in limestone-clay soil in an Igp Pays d'Oc area. A Mediterranean type climate dominates the region with sweeps of sea-sprays.

GRAPE VARIETIES

100% Chardonnay.

WINE MAKING

Coming from a selection of Chardonnay parcels, the harvesting is done early in the morning to protect the aromas from the heat. Inert pressing under nitrogen guarantees the quality of the juice. Once the wine making is finished, ageing on fine lees provides roundness to the wine and specific aromas develop.

TASTING

This Chardonnay has an intense luminous, straw-yellow colour with a few green glints. Its aromatic taste with buttery, fresh fruit notes will please the finest noses.

SERVING ADVICE

Serve between 13° and 15°C.

ACCOMPANIMENT

Gourmet and fruity with surprising roundness on the palette, it goes perfectly with your appetisers and accompanies seafood, bouillabaisse and grilled fish.

PAYS D'OC 75cl

IGP