

## CHARDONNAY 2019

IGP Pays d'Hérault

**Grape variety:** 100% Chardonnay

**Soils :** " Félines" gently sloping plain located on the banks of the Thau Lagoon, where the vines enjoy the cool marine air. Soil characteristics; limestone and clay. (elevation from 2 to 20m).

"La Coulette" Eastern exposure, red soils with sandy gravel layer over deeper strata of sandstone, here, the vines are planted at the edge of the forest, well shield from the wind. (elevation 80m).

We practice sustainable agriculture.

**Vinification :** Mechanical harvest at the end of august, destemming, pneumatic pressing, racking of the must. Low fermentation at 17-18°. Ageing on fine lees during three months.

**Tasting:** an elegant Chardonnay in mouth, with a quintessence of white flower aromas, hints of citrus fruits, peach, slightly acid fruits, and white fruits. The nose is mainly floral with hints of fresh fruits after agitation. Good olfactory intensity. Very well balanced between fruits and acidity, an harmonious wine, fresh and tasty. A beautiful gold coloured robe with green reflections.

**Gastronomic advice:** Scallop shell, Shrimp with American sauce, sea fishes, white meat, smoked salmon, raw fishes, fresh cheeses.

**Best temperture:** 8 - 10°

**The vintage :** A mild winter, dry since January. Then a fresh spring followed by a month of June where we experienced a heat peak on the 28th. This heat wave came a little early in the season. The berries are smaller than usual. A summer of records dryness and temperatures. This vintage is very different from the previous, yields are low but qualitative.



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