



CHARDONNAY 2022

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 mid august, destemming, pneumatic pressing, racking of the must. Low fermentation at 17-18°. Ageing on fine lees during three months.

Tasting: Pretty yellow color with white gold reflections. The nose is fruity, with ripe pineapple and vine peach. Tender and full in the mouth

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

Best temperture: 8 - 10°