

# Chardonnay 2025

IGP Pays d'Hérault

*The unique taste of Chardonnay*

DOMAINÉ  
FÉLINES  
JOURDAN

A bright Chardonnay with notes of yellow fruit and sweet spices. Roundness, freshness, and balance combine to create a delicious and elegant wine.

## 100% Chardonnay

- 13% alcohol
- 50hl/ha yields
- Mechanical harvesting at night (preserves freshness)

**Vinification :** Mechanical harvesting at night from the end of August. Destemming. Pneumatic pressing, settling, slow fermentation at 17–18°C for 6 weeks.

**Aging:** on lees in stainless steel vats for three months.

**Serving temperature:** 8 à 10°C

**Time of aging :** 2 years

**Tasting:** A very elegant Chardonnay on the palate, revealing notes of yellow peach in syrup, gingerbread, and star anise. The aromatic intensity is remarkable. Fresh and structured on the palate, it offers a beautiful balance between fruit and acidity. A harmonious, flavorful, and refreshing wine, to be drunk within two years.

## Food and wine pairing:

- Tagliatelle with seafood
- Scallops, smoked salmon
- Seafood
- White meat with morel mushrooms

### Ingredients:

- Grapes
- Preservative: sulfites
- Acidity regulator: tartaric acid
- Stabilizer: carboxymethylcellulose

### Nutritional information (per/100ml)

- Energy : 313 kJ/ 75 kcal
- Fat : 0g
- Of which saturated fatty acids: 0g
- Carbohydrates : 0,27g
- Of which sugars : 0g
- Proteins : 0g
- Salt: 0g

