



## Vignes d'Oc Chardonnay

### Appellation

Indication Géographique Protégée Pays d'Oc

### Varietal

100% Chardonnay

### Alcohol per Volume

13 %

### Winemaker

Claude Serra

### Soil

The vineyard is located on the border of étang de Thau, well-known to be one of the coolest of the Languedoc. Chalky and sandy soils.

### Vinification

Harvested early morning to keep the freshness of the grapes. Fermentation at 16°C after a clean racking of the must. Maturing in tank on fine lees for few months then 20% of the wine is matured in French oak barrels

### Tasting Notes

Very aromatic nose with notes of quince, honey, spices combined with more fresh notes of citrus fruits. The mouth is fleshy and fresh with aromas of white pulp combine to give some notes of mango and ginger.

### Food pairing

Good matching with cold meat, grilled fish and fusion food.

### Serving Temperature

12°C

### Bottle Life

Ready to drink now or can be kept for the next 4 years.

### Palletisation

105cs x 6 x 75cl

