



CHARDONNAY SÉLECTION PARCELLAIRE 2020

DESIGNATION OF ORIGIN

Indication géographique protégée - Pays d'Oc

VINEYARD

5000 feet per hectare High trellising, Guyot and Royat pruning Clay and limestone hills and loamy soils

WINEMAKING

100% CHARDONNAY

Night mechanical harvest to preserve the grapes quality potential
Destemming and crushing of the grapes
Controlled fermentation temperature
Ageing in tank with oak staves
Minimal use of sulphites

TASTING

The color is light yellow and golden glints
The nose develops aromas of beeswax and incense
The attack is full and round, fruity
The mid-palate shows notes of tropical fruits (mango, passion fruit)
The finale is slightly woody and spicy

CELLARING POTENTIAL

3 to 4 years in good storage conditions

CONDITIONING

6 Bottles case 75cl Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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