

Chardonnay

"Les Peyrarols"

SOILS : Clay, silt, limestone and chalk.

GRAPE VARIETY : Chardonnay

VINEYARD & TERROIR

Located in Languedoc between Pézenas and Gignac, north-west from Campagnan village. The Chardonnay plot overlooks the Hérault valley between Pézenas and Gignac. From generation to generation Emmanuel's family have inherited this rich deep soil with hundreds of shell sediments. As soon as Emmanuel took over in 2003, the first thing was to give a new lease of life to this plot by introducing a new plantation of Chardonnay. As a connoisseur, he carefully selected the right type of Chardonnay clone giving aromatic, golden and sweet grapes.

WINEMAKING & AGING

Traditional vinification process with indiginous yeast. The ageing process takes place over 12 months in oak barrells of which 25 % new oak, followed by a further 8 months in elliptic cement casks on top of fine lees.

Tasting

- Golden yellow colour with hints of green, the nose opens up on a bouquet of crisp aromas of white fruit with an acidic finish. Fresh palate, rich and big finishing with a tight freshness.
- This Chardonnay is perfect as an aperitif or served with grilled swordfish, prawn risotto or chicken cooked in a creamy mushroom sauce. It can also be served with a generous cheese platter.
- Best served between 12-14°C.