

L'ORANGERAIE

Chardonnay

IGP PAYS D'OC



GRAPE VARIETY

100% Chardonnay



TERROIR

Clay-limestone. The grapes are grown on the slopes of the Montagne Noire.



WINE MAKING

The grapes are harvested in the early hours of the morning to preserve freshness: they are immediately pressed and separated from their skins. Fermentation in temperature-controlled stainless steel vats lasts around three weeks at 16-18°C.



TASTING NOTES

Very bright, golden color. A powerful nose with aromas of grapefruit, pineapple and lemon zest, with a hint of fresh hazelnuts. Very fresh and well-balanced in the mouth, with more citrus and nutty character.



SERVICE TEMPERATURE

12°C



FOOD AND WINE PAIRING

Apéritif, seafood



MAISON LORGERIL



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