

## LE PETIT MARQUIS DE PENNAUTIER

Terroirs d'Altitude

**IGP PAYS D'OC**



### LABEL

High Environmental Value Level 3 certification



### GRAPES VARIETIES

60% Chardonnay, 20% Sauvignon, 20% Viognier



### TERROIR

The wines from the « Pays d'Oc » come from a fantastic "Terroir". The vines for the Chardonnay are located in the north so as to remain fresh during the hot summers. This allows the fruit to retain a good acidity and an exceptional quality. The "Terroirs d'Altitude" of the domain arrive at around 360 meters in altitude maximum where the freshness gives a slow ripeness.



### WINE MAKING

Selected harvest at the first hour of the day to keep the freshness of the fruit. Drained and immediately squeezed. Cold settling. Fermentation for 3 weeks at 16 to 18°C. Fermentation on the lees in barrel with lees stirring.



### TASTING NOTES

Powerful aromas with a yellow gold color, pineapple, vanilla and fresh exotic fruit on the nose. Well balanced in the mouth with freshness.



### SERVICE TEMPERATURE

12°C



### FOOD AND WINE PAIRING

White meats, poultry, fish in sauce, foie gras, and as an aperitif



FAMILY ESTATE



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