

Chardonnay



IDENTITY

Colour	White
Grape variety	Chardonnay 100%
Appellation	IGP Côtes de Gascogne
Vintage	2024
Alc. content	11 %
Residual sugar	< 0.2 g/L
Yield	60HL/Ha
Ageing potential	To be enjoyed within 4 years.



TERROIR

Soils	Sandy boulbènes and clay-limestone
Climate	Oceanic
Planting density	4 400 vine plant/Ha
Pruning method	Guyot simple



VINIFICATION

Harvest & vinification technique	Mechanical harvest with destemming directly in the vineyard, skin-contact maceration during transport then in the presses, static settling, cold stabilisation with stirring to keep the finest lees in suspension, fermentation in temperature-controlled stainless steel vats.
Maturing technique	Ageing in barrels of a third of the wine for a period of 2 to 3 months, the rest in thermoregulated stainless steel tanks between -2° et 0°C.



TASTING NOTES



Medium yellow colour with green reflections.



A subtle nose with aromas of acacia flower.



On the palate, it is a complex wine with notes of white flowers and yellow fruits. A fresh and delicious finish.



FOOD AND WINE PAIRINGS

Aperitif & starters	Razor clams, a chipirones casserole, foie gras "au torchon", pig's trotters, warm goat cheese salad.
Main courses	Sole meunière, grilled lobster, lamb shank with garlic jus, scrambled eggs with tomato and Comté, pan-fried crunchy vegetables.
Cheese	Camembert, Comté, creamy Saint-Félicien.
Dessert	Apple with lemon zest pie.



FORMATS

Closure	Cork or screwcap
Formats	75 cl, 3-Litre BIB

