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## CHARDONNAY PAYS D'OC

**Appellation:** Pays d'Oc

**Location:** Limoux area, in the South of France.

**Soil:** a large diversity of soils.

**Grape variety:** Chardonnay

**Harvest:** mechanical.

**Wine making:** traditional at low temperature.

**Ageing:** in vat



### **History**

The Chardonnay is a Pays d'Oc from the Limoux area of the region Languedoc-Roussillon.

During the past ten years, the South of France has undergone major changes and the cheap and very productive grape varieties have been replaced by noble ones. Such is the case for the Chardonnay.



### **Soil**

The wine is grown on the alluvial deposit of the Aude river. The diversity of the areas in which the vines are grown imparts depth to the « assemblage ».



### **Wine**

- Colour: Beautiful golden yellow.

- Nose: White flowers with sweet and smooth notes.

- Taste: Elegant, with hints of honey, vanilla and acacia.



### **To serve**

Ready to drink in order to appreciate its intensity of aromas. It should be an elegant companion to mixed salads, grilled meats, fish and shellfish.

Serve it at a temperature of 11 to 13°C.