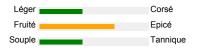


## LES SENTIERS DU SUD - PAYS D'OC

## **CHARDONNAY**





Grape Varieties
CHARDONNAY



Degree 13°



Yield 75 HI/Ha



<u>Terroir - sol :</u> clay and limestone soils



<u>Tasting</u>

Bright pale gold in colour with scents of white flowers on the nose, evolving on the palate towards notes of white fruit and a fresh, citrus finish.



Food and Wine:

To be paired with fresh out of the water shellfish. To be served during white meat in sauce dinners. To be enjoyed at any time of the year with a platter of aged cheeses.



<u>Service</u>

Best served between 10°C and 12 °C.



Wine storage
2 YEARS



Winemaking

Direct pressing. Fermentation is carried on at controlled temperature to preserve the freshness of the fruit. Ageing 100% in stainless steel tank.



Aging of the wine STEEL TANK



Wine packaging

Burgundy type bottle 75 cl. Box of 6 bottles, pallet of 630 bottles



LES VIGNOBLES DE L'ALARIC 1, rue de l'Artisanat 11700 CAPENDU Tél: 04 68 79 00 76

Mail: <u>service.commercial@vignobles-alaric.com</u> <u>www.lesvignoblesdelalaric.com</u>