






LES SENTIERS DU SUD - PAYS D'OC CHARDONNAY

Léger  Corsé
Fruité  Epicé
Souple  Tannique



Grape Varieties
CHARDONNAY



Service
Best served between 10°C and 12 °C.

%vol

Degree
13°



Wine storage
2 YEARS



Yield
75 Hl/Ha



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



Terroir - sol :
clay and limestone soils



Tasting
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.



Aging of the wine
STEEL TANK



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.



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

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