

CHARDONNAY
Domaine de Bachellery
Pays d'Oc IGP - White wine

TECHNICAL FEATURES

Grapes very carefully protected against any oxidation, as soon as picked up and during the carriage into the cellar. Night harvesting, when the temperature is the lowest. Complete de-stalking, direct pressing into CO² atmosphere. Stalling for 24 hours, and immediate racking at 8°C. The clearest juices only are selected. Fermenting process sets off with selected yeast addition, in stainless steel tanks, under heat monitoring, during 30 to 40 days. Maturing on fine lees, all winter long, with regular stirring of the lees. Fining, filtering, and bottling. Ageing in stainless steel tanks.

Alcohol content: 13,5% alc.

TASTING NOTES

Nice straw colour, very pale, brilliant.

Expressive on the nose, with dominating notes of white flower and fresh fruit (pear, lemon).

On the palate, fresh, well-balanced, with notes of lemon, grapefruit, and a touch of softening pear. A nice length.

SERVING ADVICE & FOOD PAIRING

Always keep your bottles laying down into a dark and fresh place. Open your bottles 2 to 3 hours before serving.

Nice served with *fish in a creamy sauce, mushrooms, white meat*. Best served chilled, at 10-11°C.

Cellaring: 2 to 3 years

