

## Chardonnay Pays d'Oc, Croix des Vents

Languedoc, France



<b>Product code</b>	LGo8ZZWC
<b>Grapes</b>	Chardonnay
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Croix des Vents & La Garde
<b>Vintage</b>	2023



Vegan



Vegetarian

### Producer

The Croix des Vents range is named after a compass which symbolizes the 4 cardinal points. Produced in Languedoc, South of France, this range epitomizes the different roads that connect Spain and France, producing a complex and varying range of wines, epitomising the diverse terroirs of these areas.

### Tasting Notes

Bright and pale gold in the glass. The nose displays intense aromas of peach and ripe pear, with slight notes of white blossom and honeysuckle. A bunch of fresh stone fruits on the palate, with a crisp and mineral-driven texture.

### Winemaking

The first step in crafting this Chardonnay is picking the grapes at perfect maturity to create a rich white wine. The pressing is very gentle in a pneumatic press with an extraction of the premium juices only. The fermentation is driven in stainless steel vats with temperature control (16/18°C). To preserve the freshness of the wine, the malolactic fermentation is stopped. The wine is aged during 5 months with regular stirring before bottling.