

Chardonnay Pays d'Oc, Croix des Vents



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.

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



Vegan



Vegetarian