Aubert & Mathieu

Hautes Pistes Chardonnay 2025



WHITE STILL WINE | FRANCE | LANGUEDOC-ROUSSILLON | ORGANIC | SUITABLE FOR VEGANS

TASTING NOTE

Young bright straw colour. Discreet and youthful nose offering some chalky hints, hazelnut, ripe citrus and fine oak underneath. Good bite on the palate, medium weight, with a subtle saline edge, chalky with pale stone fruit and nutty flavours leading to a long pure finish.

VITICULTURE

Sustainable.

VINIFICATION

Fermentation is done in barrels for 3 weeks. Then aged for 6 months in 500L oak barrels.

FOOD MATCHING

Sushi, cod fillet, goats cheese.

SIZE	75cl
VINTAGE	2025
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	L9056125
EXPRESSION	White, Generous, and Intense
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.46
TOTAL ACIDITY	3.51g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	L9056125