Lgi

Cuvee Selection XXX Chardonnay IGP Pays d'OC

[Image not available]

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

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Screw cap
SKU CODE	L8616123
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.56
TOTAL ACIDITY	3.07g/l Tartaric
RESIDUAL SUGAR	1.6g/l
SKU	L8616123

TASTING NOTE

Deep and bright gold in colour. The wine is complex and expressive. Aromas of ripe pear and quince, followed by elegant hints of vanilla. The palate is rich and full of pears and cream. This wine is well balanced, with subtle toasted oak character.

VITICULTURE

The Pays d'Oc benefits from a Mediterranean climate, ensuring hot summers and optimal grape maturity. The Black Mountain adds humidity, enhancing fruity aromas. This Chardonnay comes from lowland vineyards on calcareous marls near the Canal du Midi, preventing drought stress. The result: a ripe style with fruit and creaminess.

VINIFICATION

Grapes are picked early morning for freshness. Gentle pressing retains quality. Fermentation in medium-toasted French oak stays at 16°C-18°C. Malolactic fermentation stops to maintain wine freshness. Aged four months with lees stirring before bottling.

FOOD MATCHING

Enjoy this wine slightly chilled, with white meat and mushroom sauce, carbonara Pasta, clam chowder or white truffle risotto.