

Racine

Bruno Lafon & François Chamboissier



CHARDONNAY 2018

Classification: Pays d'Oc

Vineyards: Languedoc, South of France

Terroir: Limoux (high-lying, with cool temps)

Viticulture: sustainable

Vintage: 2018

Grape(s): Chardonnay 100%

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, they enjoy a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, produces amazing wines.

Appealing nose affording aromas of stone fruit, white floral, gentle oak (suggesting malolactic fermentation, but the remaining acidity is sufficient to keep it all in balance), gingery and grassy spices. The palate is fresh and lively with a bright acid backbone. Flavors abound of nectarines & peaches, and juicy citrus. Generous length with delicate texture and a flinty mineral thread.

Night-time harvesting, pressing with juice selection, must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks, completed malolactic fermentation, light filtration before bottling. Minimum oak treatment (5% in used barrels).

Perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns, steamed or grilled fish, fish pâtés, fish, chicken or vegetable terrines and pasta or risotto with spring vegetables. Also goes well with creamy vegetable soups.

T° of service: ±12°C / ±54°F.

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