



## HAUT DE SÉNAUX CHARDONNAY



**APPELLATION :** IGP Pays d'Oc Blanc



**GRAPE VARIETY :** Chardonnay



**TERROIR :** Light texture, Sandy Loamy and Sandy Clay soils, slightly pebbly and rather shallow.



**VINIFICATION AND AGEING :**

Grapes are harvested at night, destemmed and pressed immediately. Cold static settling of the must permits to obtain high quality juices that ferment in vats between 14° and 16°C for 3 weeks followed by storage in concrete vats. Filtration and preparation of the wines prior to bottling on the estate.



**TASTING :**

**COLOUR :** Pale yellow with gold highlights.

**NOSE :** Full-scented showing white sweet and stewed fruit.

**PALATE :** Well-balanced showing a round and warm mouthfeel. Wonderful buttery and toasty notes on the finish.



**PAIRINGS :**

Perfect as an aperitif or to accompany fish in a sauce, poultry or white meats.



**OENOLOGIST'S TIP :**

In order to preserve this wines qualities, keep cool away from the light. Serve chilled 12-14°C.