



Bon Plaisir, Chardonnay, IGP Pays d'Oc, Blanc, 2024

IGP Pays d'Oc, France



PRESENTATION

"BON PLAISIR" is an invitation to savor the simple pleasures of life. Our selection from the Pays d'Oc embodies this spirit of conviviality, the joy of beautiful encounters, and shared moments of delight.

TERROIR

This wine comes from grapes carefully grown in various terroirs of the Pays d'Oc:

- The Cévennes, where the clay-limestone soils give the wine a beautiful freshness and lively acidity,
- The plain of Hérault, with its rich limestone soils scattered with pebbles, bringing depth and roundness to the wine,
- The Aude Valley, where the clay-limestone soils of Minervois give birth to wines with fruity aromas,
- The Limoux region, which completes this geological and climatic diversity.

IN THE VINEYARD

The yields are moderate, around 45 hectoliters per hectare.

WINEMAKING

Alcoholic fermentation takes place slowly, under strict temperature control. Part of the blend is then aged in oak barrels on fine lees for 9 months, with regular stirring to put the lees back into suspension. In addition, a partial malolactic fermentation is carried out on a portion of the blend, bringing buttery notes and enriching the wine with beautiful complexity.

VARIETAL

Chardonnay 100%

TASTING

This wine is distinguished by its beautiful clear, golden robe. On the nose, it reveals fruity aromas of citrus, apple, and apricot, accompanied by delicate notes of white flowers and hazelnut. In the mouth, the finish is elegantly buttery, enhanced with subtle hints of vanilla.

FOOD PAIRINGS

Serve chilled (12°C) as an aperitif and with seafood, fish, and cold cuts.

