



Le Quartier de Ménilmontant, Chardonnay, Blanc, 2022

IGP Pays d'Oc, France

PRESENTATION

In the 18th century, Ménilmontant was a village in the outskirts of Paris, where city dwellers enjoyed strolling and tasting wine. In 1860, the village was annexed by Baron Haussmann during the major transformation works of Paris. Today, it is a lively and popular neighborhood, with many bistros.

TERROIR

This wine is produced from grapes grown in different terroirs of the Pays d'Oc:

- from the Cévennes, where the clay-limestone soil brings freshness and acidity to the wine,
- from the plain of the Hérault, where the rich and stony limestone soils bring richness and roundness to the wine,
- from the Aude Valley, where the clay-limestone soils of Minervois produce fruity wines,
- from the Limoux region.

IN THE VINEYARD

The vines are of medium age (15 years old). Yields are low, around 45 hl/ha.

WINEMAKING

Slow alcoholic fermentation with temperature control. For a portion of the blend, aging in wood on fine lees for 9 months with regular stirring of the lees (bâtonnage). Partial malolactic fermentation on a portion of the blend, which brings buttery notes and complexity to the whole.

VARIETAL

Chardonnay 100%

TASTING

With its lovely clear and golden color, this wine has fruity aromas of citrus, apple, and apricot, white flower and hazelnut notes, with a slightly buttery finish and subtle hints of vanilla.

FOOD PAIRINGS

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

