

Elysee



Elysée, Chardonnay, IGP Pays d'Oc, Blanc, 2024

IGP Pays d'Oc, France

PRESENTATION

In Greek mythology, "Elysée" represented a paradise of eternal peace and happiness, reserved for heroes. Inspired by this symbol of perfection, the "Elysée" range brings together single-varietal wines from the tranquil and sun-kissed terroirs of the Pays d'Oc, in the south of France. Each of these wines embodies the expertise of our winemaking heroes, and we hope it brings you, as the legend suggests, a small dose of happiness.

TERROIR

This wine comes from several terroirs in the Pays d'Oc:

- The clay-limestone soils of the Cévennes bring freshness and acidity,
- The plain of the Hérault, with its rich and stony limestone soils, gives the wine richness and roundness,
- The Aude Valley, especially in the Minervois, offers fruity wines thanks to its clay-limestone soils,
- Finally, the Limoux region completes this blend.

IN THE VINEYARD

The yields are low, around 45 hl/ha.

WINEMAKING

Alcoholic fermentation takes place slowly, with strict temperature control. Part of the blend is aged in wooden barrels on fine lees for 9 months, with regular stirring to put the lees back into suspension. A partial malolactic fermentation is carried out on a portion of the blend, bringing buttery notes and adding complexity to the whole.

VARIETAL

Chardonnay 100%

TASTING

This wine has a beautiful clear and bright golden color. It reveals fruity aromas of citrus, apple, and apricot, accompanied by delicate notes of white flowers and hazelnut. Its finish is subtly buttery, with light vanilla hints adding to its complexity.

FOOD PAIRINGS

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

