



## Pure, Chardonnay, IGP Pays d'Oc, Blanc, 2024

IGP Pays d'Oc, France



### PRESENTATION

The range of wines from Pays d'Oc "PURE" embodies the very essence of winemaking tradition. It reflects the purity of its grape varieties, without excessive intervention or artifice. The DNA of these wines lies in their authenticity, respecting the natural integrity of the grapes without excessive oak or the addition of additives. This minimalist approach highlights the richness and diversity of the terroirs, offering expressive wines where each grape variety fully reveals its unique characteristics.

### TERROIR

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

- The clay-limestone soils of the Cévennes bring freshness and acidity,
- The plain of Hérault with its rich limestone soils provides richness and roundness,
- The clay-limestone soils of Minervois, in the Aude valley, offer fruity wines,
- And the Limoux region completes this diversity.

### IN THE VINEYARD

The yields are quite low, around 45 hl/ha.

### WINEMAKING

Alcoholic fermentation is slow with temperature control. Part of the blend is aged on fine lees in barrels for 9 months with regular stirring. A partial malolactic fermentation is carried out on a portion of the blend, bringing buttery notes and complexity to the wine.

### VARIETAL

Chardonnay 100%

### TASTING

With its pretty 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 Mediterranean dishes.

