



LOUIS FABRE Chardonnay, IGP Pays d'Oc, Blanc, 2025

IGP Pays d'Oc, France

PRESENTATION

This Chardonnay benefits from sunshine and freshness for perfect ripeness, with gently ripened grapes.

LOCATION

High exposure to the sun.

TERROIR

A range of soils from marls to rolled pebbles terrace.

HARVEST

By night to preserve aromatic freshness.

WINEMAKING

Slow pressing with juice sorting. Malolactic fermentation on 8 to (15%) of the juice. Part of the juice (20%) is aged in wood for 2 months.

AGEING

The other juices are fermented at low temperatures in tanks.

VARIETAL

Chardonnay 100%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 10 years old

SERVING

8-10C°

AGEING POTENTIAL

2 to 3 years

VISUAL APPEARANCE

Pale yellow robe with golden highlights.

AT NOSE

Lightly toasted.

ON THE PALATE

Notes of white flowers and citrus. Long and complex.

FOOD PAIRINGS

Grilled fish, or white meat with a sauce.

