



FRENCH CELLARS

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IGP Pays d'Oc
White

PRESENTATION

"French Cellars" is a range of wines selected by "Private Collection" for the quality of its blends and the diversity of its grape varieties. These wines are produced in the south of France by two winemakers trained in Australia.

VARIETAL

Chardonnay 100%

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 part of the blend, aging in wood on fine lees for 9 months with regular stirring of the lees (bâtonnage). Partial malolactic fermentation on part of the blend, which brings buttery notes and complexity to the whole.

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 vanilla hints.

FOOD PAIRINGS

Serve chilled (8°C) as an aperitif and with seafood, fish, and charcuterie.



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