



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 their blends and the diversity of their grape varieties. These wines are made 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 give 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

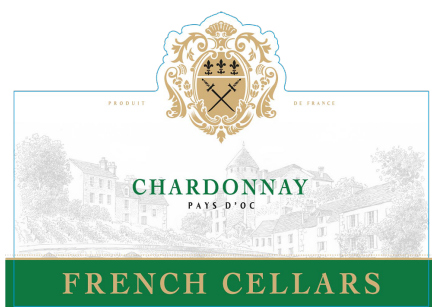
Slow alcoholic fermentation with temperature control. For part of the blend, aging on fine lees in oak barrels for 9 months with regular stirring of the lees (batonnage). Partial malolactic fermentation on part of the blend, bringing buttery notes and complexity to the whole.

## TASTING

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

## FOOD PAIRINGS

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



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.