

Ripaille, Chardonnay, IGP Pays d'Oc, Blanc

IGP Pays d'Oc, France



Welcome to the world of Ripaille wines! The metal cutlery that graces our labels has long been regarded as the perfect, final touch to remarkable feasting, French taste for delicious foods and way of living; let that legacy live on with Ripaille, the perfect finishing touch to your culinary masterpieces, a gathering with friends, or even just after a long day's work!

PRESENTATION

The grapes for the Ripaille Chardonnay are sourced from vineyards in the Languedoc, spanning the hills of Limoux in the west, Carcassonne in the east, the foothills of the Massif Central in the north, all the way to the Mediterranean coast in the south.

WINEMAKING

Night-time harvesting, pressing with juice selection, must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks, completed malolactic fermentation, light filtration before bottling. Minimum oak treatment (5% in used barrels).

VARIETAL
Chardonnay 100%

13,5 % VOL.
Contains sulphites.

SERVING
T° of service: 12°C / 54°F.

AGEING POTENTIAL
Enjoy all year long, 5 years

TASTING
Appealing nose affording aromas of stone fruit, white floral, gentle oak (suggesting malolactic fermentation, but the remaining acidity is sufficient to keep it all in balance), gingery and grassy spices. The palate is fresh and lively with a bright acid backbone. Flavors abound of nectarines & peaches, and juicy citrus. Generous length with delicate texture and a flinty mineral thread.

REVIEWS AND AWARDS

"Bruno Lafon came of age at his family's Burgundy estate, soaking up generations of incomparable viticulture. With prices starting at \$250 a bottle, Lafon family wines routinely receive 98+ points from renowned critics like Robert Parker. Since 1999, Bruno Lafon has used his knowledge and skill to create excellent wine in the South of France for a fraction of the cost of his family's Burgundy."

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