



Chemin des Lions



Chemin des Lions - Chardonnay 2025

IGP Pays d'Oc, France

The Gulf of Lion stretches across southern France, between Spain and Provence, opening the vineyards wide to the Mediterranean. Maritimewinds—tramontaneandmistral—regulatetemperatures,keep vines healthy, and promote balanced ripening. Combined with garrigue soils and strong sunlight, this maritime influence shapes terroirs that produce wines both expressive, fresh, and structured, with a clear Mediterranean identity.

THE VINTAGE

Night harvest, the grapes are destemmed then cooled to 5-6°C. Gentle pressing with a pneumatic press, cold stabilization. The clear juice is left to ferment at a controlled temperature of 17°C, with 50% of the harvest being fermented in barrels.

VARIETAL
Chardonnay

13.5. % VOL.
Contains sulphites.

SERVING

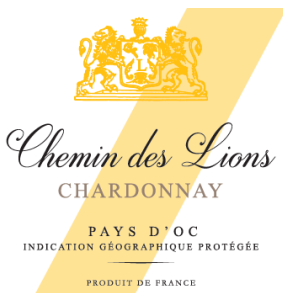
Between 10 and 12 °C.

TASTING

The dress displays a bright, luminous and seductive golden yellow. The nose is intense and expressive, marked by delicate vanilla and toasted bread notes, reflecting a controlled aging process. On the palate, the attack is straightforward and precise, giving way to a generous, ample and rich texture, carried by a beautiful richness that gives the wine roundness and persistence.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Fish, Poultry



ET000

Type of bottle				Closure		Volume (ml)	item code	Bottle barcode	Case barcode			
Bourgogne Antique				Capsule à vis		750		3 04571 004644 0	3 04571 004645 7			
Palette Europe	Units per pack	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	6	570	5	19	1.3	8.3		290		17,3 x 24,4 x 29,6	



Chantovent

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

