



# Séduction

## Séduction, Chardonnay, IGP Pays d'Oc, Blanc, 2024 IGP Pays d'Oc, France



### PRESENTATION

The "SÉDUCTION" range of wines from Pays d'Oc reflects all the expertise of the oenologists at Maison Badet Clément, true enthusiasts of the diversity of wines and terroirs. Inhabited by a love of the land and a taste for well-done work, they create single-varietal wines with precise characters, each one telling in its own way the unique story of the terroirs of Pays d'Oc. Designed as moments of pleasure, these cuvées are crafted to captivate and seduce those who discover them, offering an unforgettable sensory experience that evokes the elegance and richness of this beautiful wine region in the South of France.

### 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 plains of the Hérault, where the rich, rocky 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 a portion of the blend, aging in wood on fine lees for 9 months with regular stirring of the lees (bâtonnage). Partial malolactic fermentation on a portion of the blend, which brings buttery notes and complexity to the whole.

### VARIETAL

Chardonnay 100%

### TASTING

With its lovely clear and golden color, this wine has fruity aromas of citrus, apple, and apricot, white flower notes, and hazelnut 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.

