



Les Combes



Les Combes, Chardonnay, IGP Pays d'Oc, Blanc, 2025

IGP Pays d'Oc, France

PRESENTATION

The combes are fairly narrow valleys framed by steep slopes, formed by the erosion of the limestone soil. They are privileged locations for vine cultivation, benefiting from favorable sunlight and shelter from the wind.

Our "Les Combes" range is a lovely selection of wines from Pays d'Oc that expresses the richness of the soils and the diversity of grape varieties in the south of France. Each wine in the range captures the essence of the terroir, offering authentic aromas imbued with freshness.

TERROIR

This wine comes from grapes carefully grown in various terroirs of the Pays d'Oc:

The Cévennes, where clay-limestone soils give the wine a beautiful freshness and lively acidity,

The plain of the Hérault, with its rich limestone soils scattered with pebbles, bringing depth and roundness to the wine,

The Aude Valley, where the clay-limestone soils of Minervois give birth to wines with fruity aromas,

The region of Limoux, which completes this geological and climatic diversity.

IN THE VINEYARD

The yields are moderate, around 45 hectoliters per hectare.

WINEMAKING

Alcoholic fermentation takes place slowly, under strict temperature control. Part of the blend is then aged in oak barrels on fine lees for 9 months, with regular stirring to put the lees back into suspension. In addition, a partial malolactic fermentation is carried out on a portion of the blend, bringing buttery notes and enriching the wine with beautiful complexity.

VARIETAL

Chardonnay 100%

TASTING

This wine stands out with its beautiful clear, golden robe. On the nose, it reveals fruity aromas of citrus, apple, and apricot, accompanied by delicate notes of white flowers and hazelnut. In the mouth, the finish is elegantly buttery, enhanced by subtle hints of vanilla.

FOOD PAIRINGS

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

