

Saint Seine, Chardonnay, Blanc, 2024

IGP Pays d'Oc, France



PRESENTATION

Although of Celtic origin, the term "Seine" is closely associated with France, as it refers to the main river that flows through the country for over 480 miles. According to legend, Saint-Seine was a descendant of the Celtic goddess "Sequana," who was the patroness of the Seine. It is said that she lived along the riverbanks, cultivating various quality products, including wine, for monks and the less fortunate.

TERROIR

Vineyards on cooler slopes located on the foothills of the Pyrenees, in the southwest of France, mixed with grapes from the Mediterranean coastal regions.

WINEMAKING

A fermentation of 10 to 12 days in French and American oak is followed by a gentle maturation of 6 months on the wine's natural lees. Only 50% of the final blend completes malolactic fermentation, which helps preserve a certain natural acidity. Early bottling captures the freshness and primary aromas.

VARIETAL

Chardonnay 100%

TASTING

This Chardonnay is fresh, complex, and aromatic, with aromas of fresh fruits (apricot and pear), white flowers, and notes of vanilla.

FOOD PAIRINGS

To be enjoyed chilled at 10°C as an aperitif or with fish, salads, and starters.

