



# Languedoc, Mas Onesime, Insoumis, IGP Pays d'Oc, Blanc

AOC Faugères, Languedoc-Roussillon, France

Mas Onésime is located at La Liquière, one of the 7 small towns that are in the Faugères appellation. History started in 1920, with the grandfather of Olivier Villaneuva, current winemaker and owner who joined the winery in 1999. Olivier started in 2003 a business that offers viticultural services and ended up working with names like Bernard Magrez He created a small company that offers viticultural services, and started to work with names like Bernard Magrez or Michel Rolland.

#### **TERROIR**

Clay-limestone

#### WINEMAKING

Harvested by hand, sorted and fully de-stemmed Grapes received by gravity, separate vinification of parcels Vats are temperature controlled by a cooling system, punching of the cap, pneumatic pressing

## VARIETAL

Ageing in vat

Chardonnay 100%

## TASTING

With its bright, pale-yellow hue with green tints, deep and distinctive aromas and notes of white flowers and walnut, this is a Chardonnay that excites the senses! Its freshness preserves its subtle, delicate character. This is a silky, easy-to-drink and extremely delicate wine.

### **FOOD PAIRINGS**

The perfect accompaniment for a wide variety of starters as well as vegetable tarts, baked fish dishes and goat's cheese.







