



# EMBASTIES

CHARDONNAY



## Embasties - 2025

IGP Pays d'Oc, France

*A Chardonnay with woody aromas that will delight fans of this much-loved grape variety, all in elegance and subtlety.*

### THE VINTAGE

Night harvest, the grapes are destemmed and then cooled to 5 – 6°C. Gentle pressing with a pneumatic press for a pressing without opening, decanted cold at 5 – 6°C. The clear juice is put to ferment at a controlled temperature of 17°C, and 50% of the harvest is fermented in barrels.

### VARIETAL

Chardonnay 100%

### 14 % VOL.

Contains sulphites.

### SERVING

Between 10 and 12 °C

### TASTING

The dress displays a bright and sustained golden yellow.

The nose opens with delicate aromas of vanilla and toasted bread, where the fruit, expressive and ripe, is underlined by beautiful floral notes, typical of a sunny Chardonnay.

On the palate, the attack is ample and fatty, carried by aromas of fennel, mint, thyme, and rosemary, while the wood brings in the end a subtle vanilla touch that elegantly extends the whole.

### CLASSIC FOOD AND WINE PARINGS

Aperitif, Cheese, White meat, Poultry

PRODUIT DE FRANCE



# EMBASTIES

CHARDONNAY

PAYS D'OC  
INDICATION GÉOGRAPHIQUE PROTÉGÉE

100000

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Bourgogne					750		3 04571 001264 3	3 04571 001265 0			
Palette Europe	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	570	5	19	1.34	8.2	794	296		26,4 x 17,6 x 29,8	

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### Chantovent

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



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