

Emma M. Louise









Maison Emma M.Louise, Les Gourmandises d'Emma, Chardonnay, IGP Méditerranée, Blanc, 2021 IGP Méditerranée, France

The vines of Les Gourmandises d'Emma wines benefit from fresh air currents from grapes. The wines offered express fresh and elegant fruit aromas from vintage to

PRESENTATION

Aromatic, fresh and pleasant, to drink in the year following the vintage, Les Gourmandises d'Emma wines present well, but do not take themselves too seriously. It expresses the authentic flavors of the grape varieties present in the south-east of France. They are in line with our growing needs for thirst-quenching wines, for simple moments of conviviality. Our 2021 blend is marked by its main grape variety, Chardonnay, which expresses itself harmoniously while providing structure and aromatic complexity.

THE VINTAGE

This vintage was strongly impacted by a centenary episode of frost in April 2021, but fortunately, the plots of our wine higher in altitude, are later, and did not suffer too much from the frost

LOCATION

The vines of Les Gourmandises d'Emma Blend wines are located on the plains adjoining Mont Ventoux for the reds and whites, and the Massif du Luberon for the rosés. These vines benefit from exceptional sunshine and refreshing air currents from the summits.

TERROIR

Classified as a "Biosphere Reserve" by UNESCO in 1990, the Mont Ventoux site serves as a setting for terroirs worked with respect for nature and the cultural and historical heritage of the region. It is in one of the coolest microclimates in the south of the Rhône Valley that our vines, perched between 200 and 500 meters above sea level, benefit from the natural protection of the "Géant de Provence" against the Mistral. Cradled by the Provençal sun, they flourish on the southwestern foothills of Mont Ventoux, sitting on hard limestone soils and old alluvium, thus giving our wines this particularity of fresh and fruity aromas.

IN THE VINEYARD

The grapes are produced on plots classified as "Protected Geographical Indication" where holm oaks, white oaks, cedars, beeches, larches and pines coexist... a large number of plant species and a varied fauna abound and transmit their authenticity and personality to our wines.

HARVEST

Early September

WINEMAKING

Vinified in a modern way, Les Gourmandises d'Emma wines benefit from the latest knowledge acquired in terms of cultural and oenological knowledge, allowing the production of aromatic wines with an exceptional value for money.





AGEING

Cement and stainless steel tank in controlled temperature, no wood.

VARIETAL

Chardonnay 100%

11.5 % VOL. Contains sulphites. TECHNICAL DATA Yield: 80 hL/ha

Age of vines: 25 years old

Dosage: 2 g/l

SERVING

Serve chilled (9°C-10°C)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This wine is a very nice white wine, expressive and fresh. A pleasant cuvée on the palate, all in finesse which perfectly combines roundness and a certain freshness.

VISUAL APPEARANCE

Beautiful golden yellow color with green reflections.

AT NOSE

Very expressive. Small white flowers. Exotic fruits in syrup.

ON THE PALATE

Consistent mouth. Crunchy. Bold at the start then citrus and lemony finish.

FOOD PAIRINGS

Very pleasant, it will be enjoyed on its own as an aperitif or will wonderfully accompany your light meals made of salads, white meats, or grilled fish.

It will also be perfectly adapted to the realization of Kirs.

Type of bottle							Volume (ml)	item o	code	Bottle barcode	Case barcode
BG Cétie 410 gr											
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)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,2	7,4	815	29,6	8	30,5x25x17	170x80x120



