

Elegance Chardonnay



Origin

Country	France
Wine Region	Pays d'Oc
Winery	Joseph Castan

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	Plot selection is made in the vineyard to sort the best grapes. After pressing under inert gas, fermentation is carried out cold with yeasts selected to express all the aromatic delicacy.
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Ageing	A light aging in wood is carried out to bring volume and complexity.
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Description

In Brief	Two terroirs are associated to bring the complexity of Chardonnay Elegance. The sandy clay soils provide delicacy and finesse. The clay-limestone terroir brings power and volume to the cuvée. The vines are planted on stony terraces on limestone and clay-limestone slopes and semi-slopes.
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Tasting notes	The light yellow colour is embellished with beautiful golden reflections. The nose is complex, mixing floral aromas and white-fleshed fruits such as peach and apricot. Notes of hazelnut, toast and vanilla stand out in the aromatic ensemble. The deep and aromatic mouth follows a dense and frank attack. Delicate floral notes complete a balanced whole. The persistence is important, associating empyreumatic and fruity notes.
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Food Pairing	Great with shellfish spiced up with sauce, grilled fish or in sauce, soft cheeses, with fine herbs. Serve at 10-12°C.
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Notes

