



VIGNERONS
CATALANS



CASA SAINT PIERRE

I.G.P. Pays d'Oc - Chardonnay
White

Soil type:

The grapes for this wine come from vineyards in Languedoc-Roussillon that stretch over hillsides and wide clay-limestone terraces covered with schist pebbles.

Varietal range:

100% Chardonnay

Winemaking:

Grapes at peak ripeness are harvested early in the morning when temperatures are cool to preserve aroma. After destemming and crushing, the fruit is delicately pressed.

Fermentation occurs at low temperatures (14 to 18°C) to maximise varietal expression in terms of aroma.

Ageing:

In full tanks for a few months. The wine is bottled young to fully preserve its fresh aromas.

Tasting notes:

Bright, light yellow with silvery tints.

The bouquet shows impeccable elegance and is scented with white flowers, pear and hazelnut.

The palate is expressive and combines refined roundness with beautiful minerality, adding lingering freshness.

Storage capacity:

For full aromatic enjoyment, it should be drunk young, within the first two years.

Food pairings:

This Chardonnay offers the promise of full-flavoured pairings with veal ragout, scallops with beurre blanc, shellfish and sole meuniere.

Serving temperature: Serve at between 8 and 10°C

Pictures may differ from actual products