



<b>Style :</b>	Chardonnay from Terroir of Gravas
<b>Terroir :</b>	<p>The Terroir is made up of clay and limestone typically from the High Valley of the Aude River area and the altitude is about 400m high. Our Chardonnay vines are facing the Pyrenees Mountains and well exposed to sun and winds which create a micro-climate. It provides a long maturation of the grapes and some extraordinary condition to contribute to the outstanding wine.</p> <p>The name of our vine "Les Grands Penchants" had been given by some old vine grower because of the slope. This Chardonnay vine had been planted in the early 70's and surely one of the first Chardonnays planted in Languedoc area. The soil is a mix between clay, limestone and schist.</p>
<b>Climat :</b>	Influences from Mediterranean with Pyrenees mountain. During the maturation period, the temperature changes radically between night and day ( 30°C/12°C)
<b>Variety:</b>	Chardonnay 100%
<b>Harvest:</b>	Pick up by hand
<b>Wine process:</b>	The grapes are pressed and the must is to be clarified at low temperatures. The wine making takes place in little tank (1,5 meters high and 70 cm large) in order to favour exchange between wine and lees during the ageing.
<b>Ageing:</b>	It takes place in tank with fines lees until March. Regularly, we stir the lees.
<b>Tasting notes:</b>	Pale gold colour with green highlights. Complex nose of white matures fruits and flower. Ample mouth and good structure. Rich and elegant this wine reaches both fruity and mineral finals.
<b>Vintage potential:</b>	3 years.
<b>To served with:</b>	This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish and also can be served on a creamy chicken.
<b>Packaging:</b>	Traditional burgundy bottle 0.75l. Synthetic cork Cardboard of 12 laying bottles.