



CHARDONNAY
Domaine de Bachelery
Pays d'Oc IGP

TECHNICAL FEATURES

Grapes very carefully protected against any oxidation, as soon as picked up and during the carriage into the cellar. Night harvesting, when the temperature is the lowest. Complete de-stalking, direct pressing into CO² atmosphere. Stalling for 24 hours, and immediate racking at 8°C. The clearest juices only are selected. Fermenting process sets off with selected yeast addition, in stainless steel tanks, under heat monitoring, during 30 to 40 days.

Maturing on fine lees, all winter long, with regular stirring of the lees. Isinglass fining, and bottling. Ageing in stainless steel tanks.

Alcohol content : 13 %.

BOUQUET & TASTING NOTES

Nice straw colour, very pale.

On the nose, intense aromas of flowers (lily) and fresh fruit (banana, pineapple).

On the palate, rich, full-bodied, well-balanced, with notes of white flowers, pear. Very nice length..

SERVING ADVICE & FOOD PAIRING

Always keep your bottles laying, in a dark and fresh place (between 50 to 55°F). Let your wine stand a few days, after buying it.

A perfect wine for drinking on its own, also nice served with casseroles, fish and poultries. Best served chilled, at 50-52°F.

Cellaring : 2 to 3 years

