

LES AMIS CHARDONNAY 2020



**Origin : "La Clape
Territory"**
Village : Saint Pierre
12% ALC/VOL

The Vines :

Vines located in the occitane region.

Variety :

Chardonnay

Terroir :

The unique characteristic of the Languedoc terroir is its high cliffs and canyons along the sea that are decorated with pine woods, vines and garrigue.

As you can imagine the soil is very rocky and poor, but the sea's influence allows the Chardonnay to have a long ripening season and offers more finesse and complexity than a classic, hot climate.

Vinification :

A slow ripening process and a late harvest ensure grapes that are ripe, healthy, and concentrated in flavor. The grapes are pressed then transferred to stainless steel vats for cold fermentation at 17°C for 20 days.

Tasting Notes :

A well-crafted, rich white wine from the south of France enveloped by notes of ripe apple, pear and cream. The long finish explodes with buttery flavors.

Food Pairings:

Meaty fish like halibut and cod or shellfish like lobster, shrimp, crab, or scallops.