

RARE BIRD

Chardonnay

Designation: IGP Pays d'OC

Grape variety(ies): Chardonnay

Origin: The vineyards of Oc, range from the shores of the Mediterranean to the Cévennes hills, from the Rhône delta to the Pyrenees. This Chardonnay comes exclusively from the Limoux area.

Soil: Varied over the whole producing area Oc area wines : there are sandy, clay-chalky and schistous

Vinification: The grapes are harvested when just ripe, pressed and the must is also racked at a low temperature for 12 hours, seeded with yeast.

Fermentation at a low temperature (59 - 63° F).

Alcohol fermentation for about a week. Matured in oak barrels.

Tasting notes:

- **Color:** Clear and brilliant, slightly golden yellow with faint green highlights
- **Nose:** Very expressive with notes of acacia flowers, fresh butter, pineapples and tropical fruit, also wood from oak barrels.
- **Palate:** Round and pleasing wine, finely balanced, with notes of grapefruit and vanilla.

Recommendations: Great wine that will go very well with grilled fish, white meat, poultry and also with some types of cheese.

Serving condition in F°: 50 to 54

Cellar potential: 1 to 2 years

Alcohol content: 13

Bottle capacity: 750 ml

Bottles/case: 12

Non contractual pictures

