



## IGP Pays d'Oc Fontaniels Chardonnay



### ▪ Terroir

Tradition goes with each wine for this range. Appellation wines are sublimated by aromas of ripe fruit, spices and Garrigue. In a few words, they are typical wines, revealing the character of south of France: frank and charismatic. The vineyard is planted on colluvium or alluvial terraces (Villafranchian terraces), but also on limestone-based soils.

Les Vignerons de La Vicomté select each plot of harvest to vinify only the best fruits. Berries are picked at optimum maturity and are concentrated in photosynthetic products (sugars, polyphenols). This concentration gives aromatic intensity and complexity.

### ▪ Winemaking

Grapes are harvested in the early morning. After a skin maceration at low temperature and pneumatic pressing, the wine is vinified in a traditional way in stainless steel vats.

### ▪ Description & Food Pairings

Pale yellow color with some silvery reflections. Fruity nose with floral notes. Minerality and freshness. Perfect for the aperitif, white meats, risottos and fishes.

Keeping Potential : **2 years**

Serving Temperature : **12 à 14°C**

Alcohol : **13%**