

I.G.P. D'OC

LES SALINDRES CHARDONNAY



GRAPE VARIETY 100% Chardonnay

TERROIR

Soil: clay-limestone

Altitude: 230 meters

Vines averaging over 20 years old

VINIFICATION

Direct pressing to preserve the purity of the fruit.

Fermentation in temperature-controlled stainless steel vats to preserve freshness and aromatic brightness.

ALCOHOL CONTENT 12.5% vol.

TASTING NOTES



Pale yellow color with golden highlights.



Nose of white peach and ripe pear, with spicy notes, thyme, verbena, and scents of garrigue.



Round and fruity on the palate, with a fresh finish and a hint of licorice.

FOOD AND WINE PAIRINGS

Fish tartare and sushi, grilled shrimp and scallop carpaccio, summer salads, and Mediterranean dishes.

Fresh goat's cheese.

Ageing potential: 2 to 5 years.

Serving temperature: 10°C to 12°C.

PACKAGING

Bottle: Burgundy shape, 750 ml.

Natural cork.

Case of 12 bottles.