

# Domaine de La *P*errière

IGP PAYS D'OC

## CHARDONNAY - 2013

- **VINEYARD:**

Soil : Chalky and clay and limestone

Grapes : 100% Chardonnay

- **VINIFICATION:**

The grapes are picked from the end of August, early on the morning in order to maximise the potential of aromas, after a short maceration the juice is pressed and drains away.

The thermo regulation helps to get an aromatic and fruity character.

The maturing on yeast in stainless steel, during 8 weeks, brings to this wine finesse and its structure.

- **AGEING AND TASTING:**

A pale gold with green hues color. This savoury wine is fresh with floral peach aromas which follow through the palate to create a crisp finish full of delicate acidity.

To be open young in order to get all the freshness and aromas. And served between 08 to 10°C, can be paired with sea food, poultry and also you can enjoy it with friends and family by its own.

