

# Guillaume Auréle Chardonnay Pays d'Oc IGP

| <i>Code</i>      | <i>Producer</i> | <i>Country</i> | <i>Region</i>       |
|------------------|-----------------|----------------|---------------------|
| ALMGAC           | Alma Cersius    | France         | Languedoc           |
| <i>Varieties</i> | <i>ABV</i>      | <i>Oak</i>     | <i>Capsule Type</i> |
| Chardonnay       | 13.5%           | No             | Screwcap            |



## *Background*

Produced by a co-operative in the Languedoc region; 167 members cultivate 24 different varieties and collectively own 1,200 hectares across three villages: Cers, Portiragnes and Villeneuve les Béziers. The region benefits from an oceanic microclimate, balanced by gentle breezes. The geology of the vineyards is split into two distinct areas: 850 hectares are situated on warm free-draining soil with large pebbles which reflect the heat and light whilst the other 350 hectares are located nearer to the coast. The proximity of the Mediterranean sea and the alluvial soils found here create a cooler growing environment.

## *Winemaking*

The grapes are harvested between 4am - 10am due to the day's heat. This preserves freshness and purity of flavour and avoids oxidation. Upon arrival at the winery, the grapes are pressed straight away. Maceration occurs on fine lees for eight days before being clarified. Fermentation is monitored at cool temperatures with the resulting wine aged in stainless steel vats for two months on its fine lees.

## *Tasting & Pairing*

Buttery notes with hazelnut and backed up with ripe tropical fruit and a hint of citrus. A complex, rich and persistent wine. Good finish with a pleasant eucalyptus note at the end.

The perfect accompaniment to grilled seafood and delicate fish poached in a fine sauce.

## *Sustainability & Extra Information*

Vegetarian, Vegan

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