

Guillaume Auréle

Chardonnay Pays d'Oc IGP

ABV

13.50%

Capsule

Screwcap

Code

ALMGAC

Region and Country

Languedoc, France

Grapes

Chardonnay

Producer

Produced by a co-operative in the Languedoc region; 167 members cultivate 24 different varietals and collectively own 1,200 hectares across three villages: Cers, Portiragnes and Villeneuve les Béziers.

Climate, viticulture, winemaking

Benefitting from an oceanic microclimate and balanced by gentle breezes, the vineyards are 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.

The grapes are harvested between 4am - 10am due to the day's heat. Preserving freshness, purity and avoiding 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 Notes

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.

Good to know

Proudly HVE Level 3 certified. This certification promotes the work of the co-operatives winegrowers and offers a guarantee of control over the usage of phytosanitary products across all vineyards. It is the growers commitment to promote and protect the local biodiversity, manage energy, water and fertilisation usage and to develop and adapt techniques to preserve the vineyard and its surrounding areas for future generations.

Vegetarian and vegan friendly.