
Chardonnay

2006

Tasting Notes

- Spot:** Lovely pale yellow, bright and clear.
- Sniff:** On the nose, the wine is aromatic with a hint of citrus, honey, and brioche.
- Nibble:** On the palate, the wine is rich with peaches and apricots. A fresh, rich wine, with a generous, well balanced, lingering fruity finish.

Bon Appétit

- Be classic:** White meats, grilled fish or shell fish.
- Be adventurous:** Ideal as an aperitif or at a barbecue.
- Service:** 48° F (9° C)

Winemaking

- Grape Variety:** 100% Chardonnay
- Region:** Pays d'Oc (Vin de Pays – South of France)
- Terroir:** The cool location of the Limoux region in the Languedoc is very similar to the best French regions where this grape is grown. The climate is sunny and warm in the daytime, and cool at night, which provides the best balance of aromas and maturity.
- Production:** This Chardonnay is made in the burgundy-style traditional winemaking method. The alcoholic fermentation in stainless steel tanks lasts 2 weeks. In order to maintain the freshness and minerality, the malolactic fermentation is blocked. Aged in vats for 6 months on its lees.
- Importer:** Boisset America, Sausalito, CA
- SRP:** \$9.99 (1L)

