

Maurel-Vedeau

VDP d'Oc - Chardonnay

■ Terroir

Varietals : Chardonnay 100 %
The soil is composed of sandy terraces mixed with calcaire and gravel stones.

■ Vinification

The grapes are harvested by night when the temperatures are at their coolest.

All through the vinification process, the grapes and juice are protected against oxidation.

The grapes macerate on the skins before pneumatic pressing.

Then follows a slight cold settling.

The fermentation is kept slow in thermo-regulated stainless steel vats.

The wine is aged on fine lees in small stainless steel cuves with regular stirring of the lees.

■ In the range...

Merlot

Rosé

Sauvignon blanc

Cabernet sauvignon

Pinot noir

Viognier

Syrah

■ Tasting Notes

A light gold colour with green tints. The nose reveals soft aromas of quince, honey and spice combined with fresher aromas of citrus fruit.

Fine and elegant.

The mouth is fleshy and fresh.

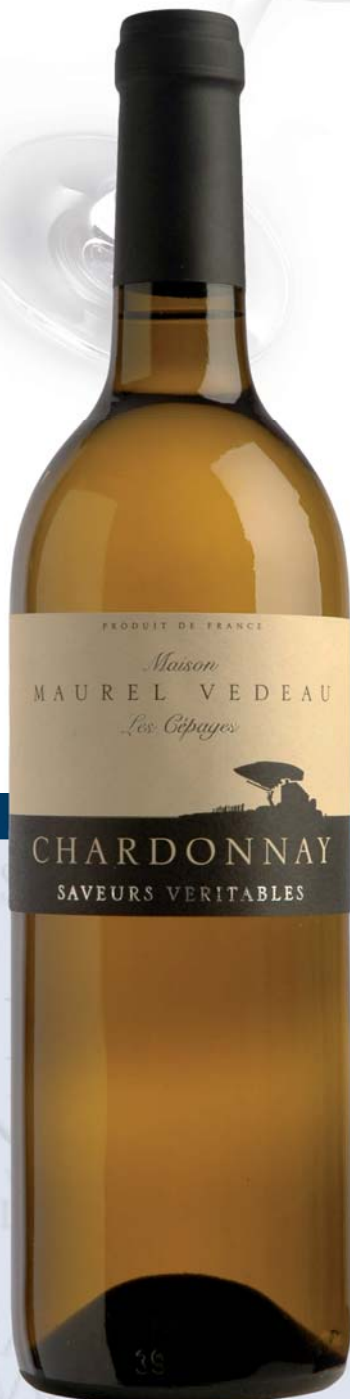
Aromas of white fruit appear beside more original ones such as mango and ginger.

Ideal as an aperitive and throughout a whole evening.

This wine will go particularly well with moderne cuisine, fish and sweet sour dishes.

■ Packaging

Bottles 75 cl



Créateur de Vins



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— LES VINS FINS —

France : Domaine de Cibadiès - 34310 Capestang - Tél. +33 (0) 467 931 010 - Fax +33 (0) 467 931 005

Export : ZI la Baume - 34290 Servian - France - tel 00 33 4 67 39 21 20 - fax 00 33 4 67 39 22 13

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