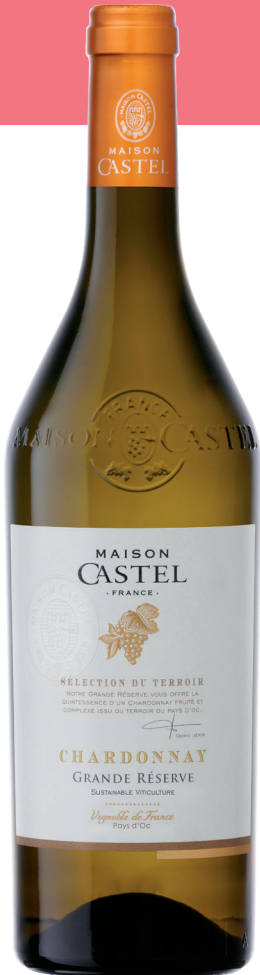


CHARDONNAY - IGP PAYS D'OC

“ This Chardonnay is a French-style wine with aromatic complexity, freshness and good length.”

Cédric Jenin - Winemaker



Residual sugars < 2g/L



PRECISE QUALITY MANAGEMENT

Internationally famous, **Chardonnay** is a white grape that expresses itself in a distinctive manner in the Pays d'Oc region. This wine comes from selected parcels from our various partners in the area, all of which are **Terra Vitis-certified**. The Mediterranean climate and wide diversity of soil types help this wine reveal its bold character and rich, complex aromatic structure.

- Aude and the Thau lagoon area: **richness and volume**
- North of Béziers area: **structure and freshness**



MAISON CASTEL KNOW-HOW

The Maison Castel team closely monitors vinification following **strict specifications**. Alcoholic fermentation and maceration on skins give this wine its varietal character. It is then **aged with staves** (one of the best ways to impart an oaked profile) for six to eight months to bring out the grape's aromatic expression. Lees stirring gives this Chardonnay structure, **good balance and length**.



Attractive yellow robe with green hints



Enjoy with fish cooked in sauce, white meat and mature cheese. An ideal pairing would be *sole meunière*



Expressive, complex nose of exotic fruit with a light touch grilling



Serve at **12 - 14°C**



Mouth-filling and fresh, round and long, with a hint of vanilla, brioche and mocha on the finish



Can be aged for **up to 5 years**