

MAISON CASTEL

FRANCE

Chardonnay

2016

IGP PAYS D'OC



Origin

This Chardonnay Grande Réserve, selected from among the terroirs of the Pays d'Oc, is classified as a Protected Geographical Indication wine.

The Pays d'Oc's diversity of soils and Mediterranean climate allow this grape variety to reveal its full potential, particularly its range of tropical fruit aromas.

The character and elegance of this wine is derived from the careful selection of the grapes and the particular care taken during the vinification.



Vinification

Separation of the free run and the press juices followed by settling. After settling the musts are fermented between 62-64°F in order to bring out the tropical and orchard fruit aromas.

The wines are aged on the fine lees for 2-3 months with «batonnage» regularly carried out to stir the lees into suspension, endowing the wine with aromatic complexity and greater volume on the palate.



APPEARANCE: Straw yellow

NOSE: Intense and complex with exotic fruit aromas and subtle toasted overtones.

PALATE: Big and fresh, Long on the palate, with a delicate touch of vanilla on the finish.



SERVE: Serve between 53-55°F, Best enjoyed within 2-3 years



FOOD PAIRING: Fish in a sauce or stew, white meats and matured cheeses.



Sole meunière

