



Nom : *Mas de la Source Chardonnay*
Vin de Pays d'Oc
13%

Soil: Volcanic

Climate: Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes

Culture: Vines are ploughed. We do not use weedkiller
Pruning is short to regulate the vine's growth and its grapes yields
The vines shoots are tied up along vines to be given the favourable angle to ripen the grapes.

Harvest: The grapes are picked up by machines at the best maturity. Picked up early in the morning (3.00 am to 8.00 am) to avoid that warmth oxidises grapes
The stalks are taken off

Yield: 55 hl/ha

Vinification: This white has been made by skin maceration (the juice macerates on the skin before pressing). It increases the aromatic potential and of the grape and its structure
Fermentation is conducted through temperature control process. Low temperature fermentation enhances the fruit flavour of the wine

Pressing: Pneumatic

Our tasting comments: *Pale yellow wine, present's intense toast, butter and hazelnut notes, framed by a delicate and elegant fruit. Strength, roundness and aromatic fullness*

Serve at: Chilled. 8 – 10°C.

A table: It is the perfect accompaniment for fish, seafood and white meat.