

DOMAINE DE LA MOTTE



Chardonnay

REGION

Pays d'Oc, France

GRAPE VARIETY

100% Chardonnay

VINIFICATION

The grapes are harvested at night when the temperatures are at their coolest. The grapes are macerated with the skins before pneumatic pressing, followed by cold settling. Slow fermentation takes place in thermo-regulated stainless steel vats. The wine is aged on fine lees in small stainless steel tanks with regular stirring of the lees.

PROFILE

Light gold with green tints. The nose is soft aromas of quince, honey and spices combined with a scent of fresh citrus fruit. The mouth is full and fresh and elegant.

SERVING SUGGESTIONS

Ideal as an aperitif or enjoy with a meal. This wine will go particularly well with fish, sweet & sour dishes or sushi.

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