



THE NEW GENERATION

Clear-headed, resolutely bold and fearless adventurers... we, the 5th generation, are committing the estate to organic and ecological practices, fully mindful of risks, but also the rewards, that come with it.

LES GAILLARDS CHARDONNAY

Label: Pays d'OC IGP | CL: 75 cl | Ready to drink: 1-2 years

Varietals: 100% Chardonnay.

Vineyard: We planted a few hectares of this grape variety on the Minervois sedimentary plain. Limited production due to the small bunches of these high quality clones.

Vinification: Direct pressing during the night-time harvest; selection of juices. Long fermentation under temperature control at 15°. An amount of 20% of the vintage ferments in contact with oak. Stirring of the fine lees at the end of fermentation.

Tasting: A beautiful yellow robe with a greenish hue. This wine reflects the characteristics of Chardonnay with floral and fruity notes. A hint of aniseed with mineral undertones. On the palate, the wine is dynamic, racy and with even a little salty note. A wine of character.

Pairing: Partner with monkfish Armorican-style, a grilled sea bream on its skin, a poultry in creamy sauce with mushrooms or as an aperitif with cubes of 36-month-old Comté or mature Gouda cheese, or even marinated anchovy fillets. Serve at around 11°C.



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Alcohol abuse is dangerous to your health. Enjoy responsibly.