



GABRIEL

Pays d'Oc Chardonnay

2022

"Beautiful, pale golden yellow colour. This Chardonnay will seduce you with its floral aromas and juicy, apple and pear flavours. A lively and harmonious wine."



Grape varieties

100% Chardonnay

Winemaking

The grapes are harvested in the early morning when the temperature is cool and to ensure the grapes arrive fresh at the winery. The grapes are destemmed, crushed and pressed and the clear juice is drawn off. Fermentation takes place at low temperature (13°-15°C) to preserve the fine and delicate aromas. The wine is then aged in tank for several months to harmonise and refine before being bottled. VEGAN WINE.

Agreements & Services

Perfect match with sushis, chicken curry... and much more!
Enjoy it chilled, between 11 & 13°C.