

PIERRE

# PIERRE CARCASSONNE CHARDONNAY

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## TECHNICAL DETAILS

### The Estate

Carcassonne's fortifications provide the perfect vantage point for gazing over the wine country that peacefully encircles the city, with Malepère bordering to the west, Minervois and Corbières to the east, and to the south, the foothills of the Pyrenees.

### Wine Making

The grapes are picked at night to preserve the grapes' quality potential. After de-stemming, we collect the first press juice to obtain the best acid/fat balance. After a light settling, the wine ferments at 17/18 °C for around twenty days and will be aged on the fine lees from its fermentation for two months.

### Food Suggestions

Pairs well with grilled mackerel, fish soup or a soft cheese such as Chaource to bring out the savoury notes.

## TASTING NOTES

Lush, smooth and full on the palate with nice body and a deliciously unctuous mouthfeel. The volume and succulent character of this rich yet delicate wine is nicely balanced by its tension.

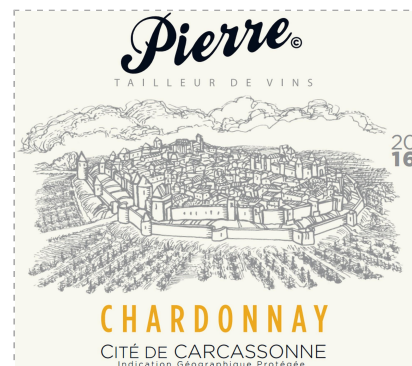
**Chardonnay grape blend.**

**This wine contains allergens, sulfites.**

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SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.5
- Class: White

[WWW.PIERRE.WINE/EN/DES-VINS/](http://WWW.PIERRE.WINE/EN/DES-VINS/)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

