

CAPITELLES DES FERMES

2022

CAPITELLES DES FERMES PAYS D'OC CHARDONNAY

PAYS D'OC • LANGUEDOC • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Hailing from the Aude, a department in the Languedoc-Roussillon of south-central France. It's a region that is influenced by both the gentle warm Mediterranean climate and the cool mountain winds, often producing a huge swing between warm daytime temperatures and chilly nights. This distinct microclimate allows the grapes to ripen slowly, producing fresh and balanced wines.

Wine Making

After harvest the grapes are pressed and then the juice is then left to settle and clarified at low temperatures before fermentation takes place at a temperature of no more than 18 C. Finally, the wine is aged on the lees and undergoes malolactic fermentation in steel, until February/March.

Food Suggestions

Pairs well with pasta, vegetarian dishes, poultry, lean dish, and aperitif.

TASTING NOTES

This wine is a brilliant yellow, with ashes of green. It has a fruity and overy nose, and is a well-balanced and structured wine on the palate, with a solid expres- sion of the soil in which it has grown, and a citrus nish.

100% Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

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

CAPITELLES-DES-FERMES.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

