

Bistro

CHARDONNAY 2023



INTRODUCTION:

In France, the local bistro is where folks go to relax, socialize, drink wine and dine in a casual, friendly setting. This wine style has all the right qualities of a good bistro wine: it is simple, delicious, fun to drink, and pairs well with lots of different foods and flavors.

PRODUCTION:

Appellation: Vin de France.

Region: Languedoc wine country.

Blend: 100% Chardonnay.

Soil: Wide variety of soils such as sand, clay, chalk, schist, gravel and pebbles.

Climate: Mediterranean climate, very windy with high temperature and exceptional sun.

Viticulture: Hand tending, careful selection and minimal interference in the natural ripening of the grapes.

Winemaking: Night and morning harvest. Gentle crushing of the grapes – short maceration on the skin to get aromatic complexity – light pressing – pre – fermenting oxygenation – controlled alcoholic fermentation. Aging in contact with oak during 3 months.

TASTING:

Sight: Bright and brilliant yellow pale color.

Nose: Very aromatic nose with aromas of tropical fruits such as pineapple and star fruit framed by butter and fresh vanilla notes.

Palate: Ripe, round and mouthwatering palate with a lively acidity. Flattering oaky notes linger on the finish.

PRACTICAL:

Food & wine: Perfect with white meat, poultry, salads and pasta.

Service: Between 8-12°C / 50-54°F.

AWARDS:

Gold Medal – Anivin de France 2023 – Vintage 2022

92 Points – Wine Enthusiast Tasting 2023 – Vintage 2021



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