

LA MAROQUETTE chardonnay



ORIGINS & TERROIRS

Chardonnay

Appellation: IGP Pays d'Oc

Label: organic wine - certified by Ecocert

Average yield: 60 hl/ ha

The vineyards are located between Béziers and Nîmes. It offers a wide variety of terroirs (clay-limestone soils, stony terraces, rolled pebbles).



VINIFICATION & AGEING

Harvested at night to avoid any oxidation of the grapes and to keep a maximum of freshness. Soft pressing in an inert pneumatic press. Cold static settling. Fermentation at low temperature (15-16°C).

Aged on fine lees

Fining: vegetable pea proteins and bentonite.

Filtration: Tangential.



TASTING NOTES



8-10°C

FRUITY & INTENSE

 Bright golden yellow color with green highlights

 Complex, exotic fruits, pineapple, lemon, notes of brioche, hawthorn

 Fresh, balanced, ample



FOOD & WINE PAIRING

Grilled razor clams with parsley.

Vegan touch : Carrot gnocchis.

Bottle 75cl: Bordelaise Type Item Code: 48
Case: 6 bottles
Palletisation: 750 bottles / pallet: 5 ranks x 25 cases
EAN Bottle: 3380330000503
EAN Case: 3380330003351
Exists in BIB 3L

CONTAINS SULPHITES



JACQUES FRELIN

www.jacquesfrelin.com

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