



DOMAINE MONTROSE

Chardonnay

Vin de pays de l'Herault

Gold Medal at CGA PARIS 2010

Vintage : 2009
Alcohol : 12,5°
Yield : 65 hl/Ha
Blend : 100% Chardonnay



SOIL : Two different plots : Cailloutis « Villafranchiens » (small pebbles) and chalky clay. South, South-East exposure. 10 to 18 years old vines.

WINEMAKING: Mechanical grape picking and destemming. Skin contact followed by direct press. Cold settling of the juice and fermentation under temperature control (15°to 18°). Wine blending after fermentation. Aging in tank. Bottled at the end of the winter and during spring time.

TASTING NOTES: Yellow color with hints of green. Fresh fruit nose, notes of citrus and white peach. Lively and fresh.

WINE PAIRING: Chilled with fish, seafood, white meats, cheeses or as an aperitif.