

SAS Moulin de GASSAC

PLOT SELECTIONS

CHARDONNAY



A wine that will really enhance white meat and Mediterranean shellfish.

Best served between 10°C and 12°C. Drink within 24 months.



NAME OF THE WINE	Chardonnay.
COUNTRY/ REGION	France/ Languedoc.
TERROIR	The Thau Lagoon region.
APPELLATION	IGP Pays d'Oc.
COLOUR	Brilliant rich gold.
NOSE	Full, hints of citrus and wild flowers.
PALATE	Opens on definite fruity notes with a hint of honey.
FINISH	Full, buttery, long.
SOIL TYPE	Clay and limestone terroir close to the Thau Lagoon. Rich in marl.
GRAPE VARIETIES	100% Chardonnay.
VINIFICATION	100% De-stemmed – skin maceration for 3 hours.
MATURING	5 to 6 months in stainless steel tank.
YIELD	50 to 60 hl/ha.
ALCOHOL	12,5 % Vol.
TO DRINK	Within 2 years.

