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LGI Loudenotte Chardonnay 2022, Languedoc IGP Pays d'Oc



Country :	France
Grape Variety :	Chardonnay 100%
Closure :	Screw Cap
Cellar Potential :	1-3 years
Residual Sugar :	4.3 g
Alcohol :	13.5%
Bottle Size :	75 cl
Case Size :	6
Vegan :	Yes
Vegetarian :	Yes
Case Barcode :	13700619333936

Grower

At LGI, we are guided by promoting local estates as well as local producers. We have tightened strong partnerships with single wineries as, we believe, they are the socle of winemaking in the Languedoc region.

Vineyards

This Chardonnay comes from the far southwest of the Languedoc region, nestled in the foothills of the Pyrenees. Here, the vineyards greatly benefit from a wide temperature range as well as Oceanic influences.

Winery Philosophy

The Loudenotte brand is dedicated to producing world-class wines. Loudenotte was crafted in the purest winemaking tradition, using the skills passed on through generations.

Winemaker

Marilyn Lasserre studied wine at university for many years in Bordeaux and Toulouse and obtained an English degree from the Wine & Spirits education trust in London. After various winemaking experiences in Bordeaux and Southwest France she spent a lot of time in South Africa, Spain, Australia and Virginia USA. At LGI Marilyn overseas the entire winemaking process as well as the quality of the final product.

Vinification

Picking perfectly ripe grapes is the first step to crafting this fresh and rich Chardonnay. After harvest, the crop is pneumatically pressed in order to extract premium juices only. Following this is an alcoholic fermentation at low temperatures, around 15°C, in stainless steel tanks. During this process, 30% of the wine is fermented using French oak, in order to enhance the smooth texture and the nuances of the wine. After fermentation, the wine stays on its fine lees for 5 months, adding complexity and texture.

Tasting Notes

Young looking bright gold in colour. Aromas are complex and vibrant, with fresh fruity notes and a hint of hazelnut and vanilla. The palate is very well-balanced with an overall impression that is zesty and pure. Wonderful toasty finish. Serve this wine chilled with miso Salmon, creamy mushroom, bacon pasta or octopus balls.

Awards

N/A

Website

https://www.lgiwines.com/languedoc