

# 2022 FLEUR DE CHARDON CHARDONNAY

Our best plot of Chardonnay raised with its lees to give it that texture in the mouth so sought after on this grape variety. With the help of a few barrels, we bring toasted and brioche aromas to this cuvée while keeping this mineral and floral side. A complex white wine structured that will sublime on your table, both with fish dishes and with good roasted poultry. .



**Vintage:** 2022

**Country:** France

**Region:** Pays d'OC

**Soil:** Clay & Gravel

**Vineyard:** Médeilhan

**Grape Varieties:** 100% Chardonnay

**Alcohol Content:** 12.5%

**Vinification:** Fermentation took place at cool temperatures over 3 weeks in tank. The wine was then allowed to rest on the fine lees



DOMAINE DE MÉDEILHAN

François Bergin founded Domaine de Médeilhan in 1890 after years of owning a successful wine trading company in Montblanc. Since then the domaine has passed from generation to generation always under the management of the family. Throughout that time Domaine de Médeilhan built a reputation as one of the top growers and producers in the region. Since 1999, it is now one of the descendants of François, Christine de Sasucceede supported by her husband Hervé, who leads the Domaine de Médeilhan. It has been under Christine that the most exciting changes have taken place, because even though the domaine had a great reputation among wine professionals in the area, consumers knew nothing of their wines, that is because in its almost 130 year history Domaine de Médeilhan never sold wine under its own label, choosing instead to sell to the many négociants of the area. Christine has changed all of that, now the domaine bottles wine under its own labels and has converted or is in the process of converting all of its vineyard land to the certified sustainable practice of Terra Vitis.

