



# CHARDONNAY CLASSIQUE

PAYS D'OC

*Indication géographique protégée*

## WINE MAKING METHOD

Direct pressing with selection of the most qualitative juices. The clear juices are then vinified in vats at temperatures of 18-20°, and will then be stabilized by the cold. The duration of the maturation in stainless steel vats lasts only a few months in order to preserve all the freshness and the aromatic expression of the grape variety.

## ORIGINE / SOIL

On a terroir at an altitude of 350 to 450 m, these twenty year old plots are planted on clay-limestone slopes.

## CULTURE / HARVEST

The grapes are mechanically harvested before sunrise to preserve the freshness of the fruit. The harvest is done in small bins in order to guarantee the quality of the fruit. The yield on these plots is about 7000 to 8000 kg/ha (55-60hl/ha)



*Certifié HVE3*



## TASTING NOTE

Press article by the wine specialist Nicolaas Klei ( Dutch magazine Elsevier )

*"Domaine Girard produces a Chardonnay that has heart and soul, something creamy and sumptuous that could be said to be the best of rural Burgundy ."*