



LE *French* FROG

Imported by
Calini Group LLC,
Overland Park KS

CHARDONNAY 2013

WINEMAKING

After harvest and a light pressing, the juice is transferred into stainless steel tanks that are temperature controlled at 70 degrees Fahrenheit. The juice is kept in the tanks where malolactic fermentation to take place. The richness of the wine is derived from the quality of the fruit as opposed to wood contact.

TASTING NOTES

The color shows as a bright straw hue, very deep and with golden tinges.

Smell: Banana, Granny Smith Apple, Pineapple, Sweet Lemon Drop Candy

Taste: Lemon Curd, Pineapple, Papaya, Apricot with a Touch of Creaminess.

OVERALL IMPRESSION

This is a great wine for relaxation or entertaining, classic Chardonnay that really over delivers.

COUNTRY: PRODUCT OF FRANCE

OAK: 30% NEW FRENCH OAK

STAINLESS STEEL: 70%

VARIETAL: 100% CHARDONNAY

PH: 3.75

T.A.: 2.82 G/L

ALCOHOL: 12.09%

FOOD PAIRING

Grilled Salmon and
Roasted Chicken

TANK AGING: 30% IN NEW FRENCH OAK FOR
3 MONTH / 70% STAINLESS STEEL FOR 11 MONTH

APPELLATION: LANGUEDOC ROUSSILLON /
PAYS D'OC