



PLAISIR

Grande Courtade, Chardonnay, IGP Pays d'Oc, Blanc, 2024

IGP Pays d'Oc, France



PRESENTATION

Grown at La Grande Courtade, this Chardonnay benefits from sunshine and freshness for perfect ripeness, with gently ripened grapes.

LOCATION

High exposure to the sun.

TERROIR

A range of soils from marls to rolled pebbles terrace.

HARVEST

By night to preserve aromatic freshness.

WINEMAKING

Slow pressing with juice sorting. Malolactic fermentation on 8 to (15%) of the juice. Part of the juice (20%) is aged in wood for 2 months.

AGEING

The other juices are fermented at low temperatures in tanks.

VARIETAL

Chardonnay 100%

13.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 10 years old

SERVING

8/10 °C

AGEING POTENTIAL

1 to 3 years

VISUAL APPEARANCE

Pale yellow robe with golden highlights.

AT NOSE

Lightly toasted.

ON THE PALATE

Notes of white flowers and citrus. Long and complex.

FOOD PAIRINGS

Grilled fish, or white meat with a sauce.



REVIEWS AND AWARDS

JAMESUCKLING.COM

90/100

"Afruity, juicy and playful chardonnay with green apples, sliced pears and pastry spices on the nose. Medium-bodied with fresh acidity. Round and refreshing, with a delicious finish. From organically grown grapes. Drink now."

James Suckling

