



SERVICE

To be served chilled (10-12°C). Ageing potential: ready to drink now or within 2-3 years.

PACKAGING

6 Bordelaise bottles (75 cl) card box and protective tray. Neutrocork Premium. High density aluminium complex capsule.

In the heart of the Languedoc, Saint Cels benefits from an exceptional terroir. Nature offers us all the necessary components for a beautiful alchemy. A great diversity of soils: schist hillsides, clay and limestone valleys around Castelbouze, and pebbles on the banks of the Touloubre and Vernazobre rivers. A privileged Mediterranean climate, hot summers, tempered by the coolness of the nights. This wide range of temperatures favors ripening. The Tramontane, a dry and cold north wind, helps naturally to maintain the vines in good health. Our range of grape varieties is very fine and delicate.

THE VINES

100% Chardonnay. Riverside terroir on a limestone clay and rolled pebbles. Conventional cultivation, the estate is in the process of being converted to Organic Farming. Partial grassing of the vines for an agro-ecological agriculture.

Yield: < 40 hl/ha - Vines planted in 1970

Harvest at optimum ripeness for a good balance

THE CELLAR

This wine is made from direct pressing, static settling and cold stalling.

Aged 6 months on fine lees.

14,5% Alc. /Vol.

TASTING NOTES

Clear, star bright, golden color.

The nose is complex on pear in syrup, butter, toast.

Lively attack with a hint of acidity followed by a very nice amplitude in the mouth which confirms the olfactory aromas. The work of stirring brings a lot of roundness to the mouth. The bouquet will harmonize with time towards more delicate notes and finesse.

FOOD PAIRING

This wine will go perfectly with elaborate and tasty dishes that will bring out all its richness and finesse. Risotto of scallops with saffron, vol au vent of calves and chanterelles

