

# SAS Moulin de GASSAC

PLOT SELECTIONS

## CHARDONNAY



A wine that will really enhance white meat and Mediterranean shellfish.

Best served between 10°C and 12°C. Drink within 24 months.

<b>NAME OF THE WINE</b>	Chardonnay.
<b>COUNTRY/ REGION</b>	France/ Languedoc.
<b>TERROIR</b>	The Thau Lagoon region.
<b>APPELLATION</b>	IGP Pays d'Oc.
<b>COLOUR</b>	Brilliant rich gold.
<b>NOSE</b>	Full, hints of citrus and wild flowers.
<b>PALATE</b>	Opens on definite fruity notes with a hint of honey.
<b>FINISH</b>	Full, buttery, long.
<b>SOIL TYPE</b>	Clay and limestone terroir close to the Thau Lagoon. Rich in marl.
<b>GRAPE VARIETIES</b>	100% Chardonnay.
<b>VINIFICATION</b>	100% De-stemmed – skin maceration for 3 hours.
<b>MATURING</b>	5 to 6 months in stainless steel tank.
<b>YIELD</b>	50 to 60 hl/ha.
<b>ALCOHOL</b>	13 % Vol.
<b>TO DRINK</b>	Within 2 years.

SUSTAINABLE  
**TERRA  
VITIS**  
VITICULTURE

