

# L'AGNOSTIQUE

Pays d'Oc I.G.P.

CHARDONNAY

## REGION

France / Indication Géographique Protégée

**GRAPE VARIETY** Chardonnay

## SOIL & VINEYARD

The vineyard is located in the Languedoc-Roussillon region, on cool climate hillside, as in Burgundy, that allows us to keep the elegance and finesse of the Chardonnay grape variety.

## VINIFICATION & AGEING

The grapes are harvested at night for low temperature to respect their delicacy. It is then vinified under temperature controlled fermentation, around 18°C. It allows to extract the fruity and floral expressions of Chardonnay. Aging is done on fine lees, adding complexity.

## TASTING NOTES

With a pale gold color, this wine shows intense Mirabelle plum and floral tones, raised by citrus hints. On the palate, it's full, soft and elegant.

## FOOD & WINE PAIRINGS

On its own as an aperitif, seafood and especially shellfish, smoked chicken salad, four-cheeses pizza.

VEGGIE : Vegetables terrine.

**SERVING TEMPERATURE** 11 °C

**AGEING POTENTIAL** 1 to 3 years.



## KEY FEATURES

- Climate similar to Burgundy.
- Grapes harvested at night.
- Ecova Bottle, low environment footprint.

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