

ALEXIS LICHINE & C^o

A Signature of Quality

PAYS D'OC

CHARDONNAY

Pays d'Oc IGP

Soil

Clay-calcareous, sand and schist.

Grape variety

100% Chardonnay.

Vinification

The grapes are picked when ripe, then pressed at room temperature. The low temperature fermentation (15-17°C) lasts a week.

TASTING NOTES

Colour

A golden colour with a few green tints.

Bouquet

A rich bouquet expressing notes of acacia flowers, fresh butter, pineapple and tropical fruits.

Taste

A rich palate, fleshy and harmonious with lemony notes.

Serving suggestion

This wine will be an ideal partner for your aperitifs, rich fish dishes, white meats and poultry.

Serving temperature

10 to 12°C.

Cellar potential

2 years.

www.alexislichine.com

