



CHÂTEAU SAINT-PREIGNAN

CHARDONNAY 2021



DESIGNATION: IGP Pays d'Oc

GRAPE: 100% Chardonnay

SOIL: Clay & Limestone

ABV: 12,5%

WINEMAKING: Harvested at the coolest hours of the night, a pellicular maceration is carried out during 3-4 hours, followed by a light pressurage. Fermentation is carried out under controlled temperatures, in order to maintain maximum vivacity, freshness and fruity aromas

TASTING NOTES: Yellow color with silvery highlights. The nose is powerful and floral. On the palate, this un-oaked Chardonnay is fresh and fruity with a good balance

FOOD PAIRING: Perfect for picnic food: grilled chicken, pasta salad, cheese

ABOUT CHÂTEAU SAINT PREIGNAN: Château Saint-Preignan is a family property of 100 hectares located in Pouzolles (Languedoc). 5th generation producer is taking care of the 100-hectare vineyard. Much of the estate was originally pond and swampland that was filled in. Now the vines go deep through schist to seek water in the blue clay.