



# 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 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.