Wijnfiche

Domaine Girard - Chardonnay Classique | IGP Pays d'Oc France — 2025

Domain

Dom. Girard

The domain is located in the picturesque village of Alaigne, west of Carcassonne at the foot of the Pyrenees. Wine has been made in this family domain for four generations. In 2000, Philippe and Jean-François Girard took over the domain from their parents. They expanded the vineyards to a total area of 30 hectares. These are located on the Malepère massif, influenced by both the Atlantic and the Mediterranean, making for an exceptional terroir. They work very durable and towards zero pesticides.

Vinification

The white wines from the Chardonnay grape are mechanically harvested at night to maintain their freshness. Fermented in stainless steel tanks at 18-20 ° c. After this a cold stabilization. The wines retain the typicality of the variety and a nice minerality, for a wine to drink. Vinified and aged on their lees for 3 months. This way we get a different wine, finer and fatter.

Taste

Very lively on the nose with aromas of green apple and citrus. In the mouth a nice concentration of fruit and some minerality. A chardonnay in its pure form without wood aging, with beautiful freshness and complexity. A well-balanced wine of decent length.

Food pairing

Fish - fish stew | Salades | Scallops | Fish - grilled | Aperitif

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 8 °C
Taste profile: Round smooth

