



Wijnfiche

Domaine Terres Noires | IGP Pays d'Oc Chardonnay France (STREEKWIJN/IGP) – 2022

Domain

Dom. Terres Noires

The vineyards of the 'Terres Noires' domain cover a total area of 280 hectares, yielding an average yield of 60 hectoliters per hectare. The vines are grown on a volcanic and peaty subsurface in the region of Agde, just a few kilometers from the Mediterranean Sea.

Vinification

After a mechanical harvest in the night and early morning, the grapes are separated from leaves and twigs. The grapes are then cooled in temperature-controlled stainless steel tanks (stainless steel tanks). A macération pellicular takes place at 8-10 ° C (soaking of the juice with the skin). Specific aromas are released from the skin in 8 to 10 hours. After a gentle pressing of the grapes and débourbage (separation of juice and solid constituents), again in stainless steel tanks, alcoholic fermentation of the juice takes place. After this, the wine matures on stainless steel tanks "sur lies" (on the remains of dead yeast cells) to increase the balance and complexity of the wine.

Taste

This has a straw yellow color. Spicy aromas of yellow flowers, vanilla and linden develop in the nose. The mouth is not inferior to these spicy, balanced aromas with a nice long finish in the final. After some evolution it is clear that this wine is produced on a volcanic surface.

Food pairing

Goat cheese, Scampi, BBQ, Cold dish

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

