Wijnfiche

Domaine De Grauzan | IGP Pays d'Oc Chardonnay France (STREEKWIJN/IGP) — 2024

Domain

Dom. De Grauzan

It is the passion for wine, discovered on the estate of his family in the early 90s, who convinced Alexander Krossa to create a company dedicated to viticulture in the Languedocienne. As a true pioneer and visionary, he combines technical and business skills at the service of winemakers. His philosophy: professionalization of the relationship with customers in export, control of technical processes, selection and connection with its partners.

Vinification

The chardonnay grapes grow on a clay-lime soil. They are picked when they have matured nicely and are immediately pressed onto the domain. The must and juice are cold stabilized to remove impurities (débourbage). At a temperature between 16 and 20 ° C, the juice fermented in concrete cuves for 20 days. After this the wine ripens on its fine yeast residues. Before bottling, the wine is clarified and filtered

Taste

This clear lemon-yellow wine has aromas of white fruit and yellow blossoms, with a hint of honey. In the mouth the wine is nicely balanced: lush in taste, slightly creamy mouthfeel and a pleasant freshness.

Food pairing

Chicken | Shellfish | Fish - light fishdishes

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 8-10 °C
Taste profile: Aromatic fresh

