



Wijnfiche

Maison Les Prunelles – Collection boisé | IGP Pays d'Oc Chardonnay France (STREEKWIJN/IGP) – 2022

Domain

Bruno Andreu

Wine grower for twenty years, I decided to create my own brand not to be limited in terms of quality & territory. With my wife, we have moved to an old wine domain, near Montpellier. The wine cellar from 1610's has got 200 French barrels to aged perfectly our best cuvées. My goal is to create premium cuvées, based on a selection of expressive terroir and a top quality ageing

Vinification

The grapes for this wine come from 40-year-old vines planted in the Côteaux de Limoux, where the climate is moderately warm, at an altitude of 600 meters. The harvest is done at night to avoid oxidation as much as possible. The fermentation takes place at 13°C for 23 days. There is no malolactic conversion, but the wine is aged for four months on French oak.

Taste

Delicate wine pairing delicacy and complexity. The oaky chardonnay Collection wine is a subtle blend of ripe white peach fruits and an oaky and modern French touch. The burgundy Ducasse bottle reflects the Mediterranean art de vivre.

Food pairing

Goat cheese | Appetizer snack | Gamba - grilled | Fish - grilled

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 11-13°C

