



Wijnfiche

## Le Bosc | IGP Pays d'Oc Chardonnay France (STREEKWIJN/IGP) – 2024

### Domain

#### Dom. Le Bosc

In the south of France, near the charming town of Vias and just 20 kilometres east of Béziers, lies the historic Domaine du Bosc. After 42 years of winemaking, the Bésinet family entrusted the estate in 2024 to the Vic family. Since then, Aurélie and Jérôme Vic have been in charge of the entire production, with respect for the past and a clear vision for the future.

The vineyards stretch across 80 hectares, situated on a combination of volcanic and organically rich soils in the area around Agde, just a few kilometres from the Mediterranean Sea. This exceptional soil lends the wines their distinctive character and complexity.

Domaine du Bosc adopts an environmentally conscious and sustainable approach. The soil is systematically ploughed and naturally enriched, always with attention to ecological balance and quality.

### Vinification

After mechanical harvesting, the grapes are separated from leaves and stems. The grapes are then cooled in temperature-controlled stainless steel tanks. Following a gentle mechanical pressing and débourage (the separation of juice from solids), the alcoholic fermentation takes place again in stainless steel tanks at a low temperature for 12 days. The wine then matures in stainless steel tanks to enhance its balance and aromatic complexity.

### Taste

This white wine is pale and straw-yellow in colour. On the nose, aromas of yellow flowers and linden blossom develop, alongside notes of pear and citrus fruit. The palate matches these lively, balanced aromas, finishing with a beautiful, lingering finish. After some evolution, it becomes clear that this wine was produced on a volcanic terroir.

### Food pairing

Goat cheese | Scampi | BBQ | Cold dish

## General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): "+ 2-3"

Serving temperature: 8-10°C

Taste profile: Round smooth

