



EVERY BOTTLE



TELLS A STORY

## FLEUR VIOLETTE CHARDONNAY

### TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Languedoc
<b>Sub-Region</b>	Pays d'Oc
<b>Producer</b>	Fleur Violette
<b>Vintage</b>	2016
<b>Composition</b>	100% CHARDONNAY
<b>Alcohol</b>	13%

#### WINEMAKER NOTES

The Chardonnay is from the village of St. Pierre in the La Clape territory. The nickname of the village is the Island of Great Wine because at one point in history it was an island. It is located between Narbonne city and the Mediterranean sea. The characteristic of this very unique geological terroir of Languedoc includes high cliffs along the sea, as well as canyons and hills where pine wood grows, and where vines and garrigue carve the landscape.

#### TASTING NOTES

A well-crafted, rich white from the south of France, with loads of ripe apple, pear, and cream flavors. The light oak aging lends a smooth, buttery finish with refreshing acidity.

#### PAIRING SUGGESTIONS

Pair with white meat, shellfish, and grilled shrimp

#### VINEYARD

As you can imagine, the soil is very rocky and poor, but the influence of the sea allows the Chardonnay to have a long ripening season and offer more finesse and complexity than a classic hot climate.

#### VINIFICATION



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A slow ripening process and a late harvest in the end of September to mid-October are the key ingredients for producing grapes that are ripe, healthy, and concentrated, but still possess a good freshness. The grapes are harvested, then directly pressed before being transferred to the stainless steel vats for a cold fermentation which lasts 20 days at 17° Celsius.

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