

LE VERSANT CHARDONNAY



TECHNICAL INFORMATION

Country France

Region Languedoc

Sub-Region Pays d'Oc

Producer Les Vignobles Foncalieu

Vintage 2018

Composition 100% CHARDONNAY

WINEMAKER NOTES

Le Versant is a collection of 8 fine varietal wines of outstanding quality. Made with grapes from a selection of vines on the Languedoc hillsides offering the best orientation, each varietal proudly shows off its character in a nicely-balanced and elegant style. Thanks to its broad aromatic range, this versatile range offers wines that will delight all wine-lovers and adapt to every consumption moment.

TASTING NOTES

Golden color with green tints. Very aromatic nose of white flowers, honey, and pineapple, livened up by hints of toast. Full on the palate with a long tropical and roasted finish.

VINEYARD

Plots with the best balance between soil, plant, and microclimate are selected: North-facing hills for this wine. Control of yields via optimal management of nutrition and de-budding. The Versant Chardonnay vines are situated on sunny north-facing hills near Enserune (Languedoc-Roussillon). The soil is made up of limestone gravel which helps rainwater to penetrate well and gives mature aromas.

VINIFICATION

Pneumatic pressing. Cold static clarification on the lees. Alcoholic fermentation in French oak barrels for 20% of the vintage and in thermo-regulated stainless steel vats for the rest. Aged 6 months in French oak barrels (50% new, 50% one vintage old) for 20% of the vintage and in stainless steel vats for the rest. Batonnage on the lees to accentuate the plumpness on the palate.

