



LA CROIX BELLE

CARINGOLE

Chardonnay



APPELLATION

IGP Pays d'Oc

GRAPE VARIETIES

Chardonnay

SOIL

Clay-limestone soil, Underground: shingles and round pebbles

YIELD

45 hectolitres per hectare

VINE'S AGE

15 - 20 years

GROWING METHOD

Organic. Guyot or Lépine pruning, controlled natural grassing.

HARVEST

Sorting of grapes during harvest.

WINE MAKING

Traditional. Fermentation in tank.

MATURING

Fine lees, 3-4 months in tank with stirring of the lees.

DESCRIPTION

Pale, beautiful, golden colour. The nose is very expressive, dense with fresh almond, dry flowers, lemon confit, sugar-coated chestnut. Very expressive, smooth, fleshy, sensuous mouth finishing on cypress tree wood notes.

FOOD AND WINE PAIRING

Serve between 13°C and 14°C. Enjoy as an aperitive, with grilled fish, meat, with sushi and hard cheese.