



Ticket

Chardonnay White

IGP PAYS D'OC

Vineyard

Planting density: 5,000 vines per hectare

Training: high trellising, Guyot and Royat pruning

Terroir: clay-limestone hillsides, clay-silt soils

Winemaking

100% CHARDONNAY

Mechanical night harvest to preserve the quality potential of the grapes. Chilling of the harvest after gentle destemming and crushing. Gentle pressing and juice selection. Limited sulphite additions
Controlled fermentation temperatures. Grapes from the different plots are vinified separately to preserve the character of each vineyard and allow distinctive blends. Aged on fine lees.

Tasting

Pale yellow with green highlights. The first nose develops fruity flavours of banana and coconut. Swirling brings out more fruit-driven notes of yellow peach, citrus and pineapple.
The attack is lively and fruit-led, followed by an ample but balanced mid-palate.
Retro-nasal aromas offer a floral bouquet, on lime blossom and chamomile. The finish is long and fruity.

Ageing potential

Two years in good storage conditions

Food pairing

Much enjoyed as an aperitif, this cuvée is an ideal match for fish such as grilled gilthead bream or trout with almonds

