



## *Grézan Chardonnay IGP Pays d'OC*

**GRAPE VARIETY:** 100% Chardonnay.

**SOIL:** IGP Pays d'Oc.

**VINIFICATION:** Direct pressing followed by static clarification. Controlled-temperature fermentation.

**AGING:** This wine, aged in tanks, will be bottled at the end of winter after the harvest.

**CELLARING:** To be drunk in its first years, this aromatic wine will develop wonderfully in the bottle.

**TASTING:** Surprising vivacity and freshness for a Chardonnay from south France. Subtle aromas of exotic fruits, grapefruit and pineapple. On the mouth, it reveals your gourmandise with taste of dry fruits, hazelnuts. Some will find Kiwi.

**PACKAGING:** Case of 6 - 75cl bottles.  
Available in magnums.

**FOOD AND WINE COMBINATIONS:** To be drunk for the sheer pleasure; may also be served a little cool for the aperitif and continued with for the rest of a seafood meal, as well as with salads and cheeses.

