



LES CARRASSES

GRAPE VARIETY

Chardonnay 100%

APPELLATION

IGP Pays d'Oc

White

SOILS

Limestone clay



**LES CARRASSES
CHARDONNAY**

Les Carrasses wines are the fruit of a collaboration between Vignobles Bonfils and Domaine et Demeure, specialists in luxury wine tourism and exceptional prestige property. Selected from parcels chosen for their complementarity and the exceptional quality of their grapes, the wines in this range have been specially created for the Chateau de Carrasses, a 19th century wine domain near Beziers which has been completely renovated and transformed into refined and luxurious accommodation.

TERROIR

Selected parcels on limestone clay, sedimentary chalk and flinty soils.

VINIFICATION

The grapes are harvested at night or in the early hours of the morning to keep them as cool as possible for the maximum preservation of aromas. The grapes are de-stemmed then gently pneumatically pressed.

The must is cooled for 48 hours to clarify the juice, then it is fermented for a minimum of 2 weeks at around 16°. The wine is matured on its lees and stirred regularly for greater complexity. Final blending takes place in mid-January.

TASTING NOTES

A lovely yellow colour with bright reflections, with notes of exotic fruits on the nose (fresh pineapple, mango) evolving towards citrusy aromas (grapefruit), yellow peach and a hint of dried fruit.

A perfect marriage of freshness on the nose and richness on the palate, with the ageing on fine lees accentuating its aromatic complexity.

SOMMELIER'S ADVICE

Food and wine pairing: aperitif, with grilled fish, poultry or a richly flavoured soft cheese such as goat's cheese.

Serving temperature: 10-12°C

Aging potential: Up to 2 years



EXPERIENCE LANGUEDOC FROM THE BEST SETTING