



ST PIERRE DE SERJAC CHARDONNAY

GRAPE VARIETY
Chardonnay 100%

APPELLATION
IGP Pays d'Oc
White

SOIL
Limestone clay

The estate of the Château St Pierre de Serjac rises on a 80 hectares domain and enjoys an impregnable panoramic view on the vineyards, olive trees and surrounding woods.

A perfect combination of an intimate place, a casual chic atmosphere, the authenticity of a vineyard with the service and confort of a luxury hôtel.

TERROIR

The vineyard offers a wide variety of pedoclimatic situations, from sandy clay and limestone soils to acidic pebbles.

In such soils, the water reserve is low, ensuring water stress that leads to excellent maturities.

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 light gold colour with green tints. The nose reveals soft aromas of quince, honey and spice combined with fresher aromas of citrus fruit. Fine and elegant. The mouth is fleshy and fresh.

Aromas of white fruit appear beside more original ones such as mango and ginger.

SOMMELIER'S ADVICE

Wine & Food pairing: aperitive, this wine will go particularly well with modern cuisine, fish and sweet sour dishes, goat cheese.

Serving temperature: 10-12°C

Aging potential : Up to 2 years



A NURSERY OF GRAPE VARIETALS