

THE BRAND

Les Peyrautins is a range of wines crafted according to our oldest traditions. This genuine range of wines was imagined by our team of passionate winemakers. To make this range, our experts use modern techniques to recreate the best of traditional French wine. The result, is a perfect combination of the New and Old world, offering a typical red wine that displays all the qualities and traditional aromas of each varietal.

TERROIR

This specific Chardonnay is sourced from lowland vineyards from the Pays d'Oc, planted on calcareous marls. These well-drained soils, located close to the Canal du Midi, protect the vines from drought as Chardonnay needs plenty of watering to produce healthy, well-balanced grapes. This specific terroir ensures the production of ripe Chardonnay grapes with the perfect level of acidity. The style here is much riper, offering a fantastic balance between fruit and creaminess.

WINEMAKING

The grapes are harvested early in the season, in the fresh morning. Gentle pneumatic pressing preserves the quality of the crop. 30% of the wine is aged using medium-toasted French oak, at a controlled temperature of 16 to 18°C. Malolactic fermentation is halted in order to preserve the freshness of the wine. It is then aged for 4 months with regular stirring of the fine lees before bottling.

WINEMAKER'S NOTE

Deep and bright gold in colour. The wine is very complex and expressive. Lovely aromas of ripe pear and quince, followed by elegant hints of vanilla. The palate is rich and full flavoured, with pear and cream. This wine is well balanced with a subtle toasted oak character.

WINE AND FOOD PAIRING

Enjoy this wine slightly chilled with chicken and mushroom sauce, Carbonara Pasta, clam chowder or white truffle risotto.



LES PEYRAUTINS

Nos Vignobles Reserves



IGP PAYS D'OC
100% CHARDONNAY