

CUVÉE DISSENAY

FRANCE



2022 CHARDONNAY

LANGUEDOC, FRANCE

VINEYARD

This Chardonnay is sourced from lowland vineyards from the Pays d'Oc, planted on calcareous marls. These well-drained soils are located close to the Canal du Midi, that protect the vines from drought, as Chardonnay needs enough water to produce balanced and healthy grapes.

After the frost affected yields of 2021 the Languedoc region returned to more normal volumes in 2022. Dry, warm conditions as the season progressed, resulted in harvest occurring earlier than previous.

WINEMAKING

After harvest, the grapes are gently pressed. Fermentation takes place at low temperatures, preserving freshness and enhancing aromas. Both the fermentation as well as the maturing process are carried out using French oak. Prior to racking and maturation, only 70% of the wine undergoes a malolactic fermentation to preserve the wine's natural acidity and freshness. During the ageing process, fine lees are stirred periodically to enhance complexity and texture.

TASTING NOTES

Intense and bright gold in colour. The nose is expressive, with aromas of pear tart, bourbon vanilla and hints of toasted bread. On the palate, the rich and buttery texture is balanced by fresh acidity.

Vegan Friendly