

PREIGNES PRESTIGE CHARDONNAY

IGP - PAYS D'OC

13% vol.



100% Chardonnay



Volcanic



This white has been made by skin maceration (the juice macerates on the skin before pressing). It increases the aromatic potential of the grape and its structure. Fermentation is conducted through temperature control process.

Low temperature fermentation enhances the fruit flavour of the wine.

Pneumatic pressing



20% is barrel fermented (new barrels of 225 litres)



This wine features straw yellow colour, intense and delicate and slightly aroma and a dry and full-bodied flavour..



It combines well with lean hors d'oeuvre, seafood and white meats.



Qualenvi certified since 2006, we are now labeled High Environmental Value (HVE) operation. This label is based on indicators and a requirement for results of "green practices" which relate to the entire operation. Beyond the environmental commitment, we have entered the «big leagues» of the Quality approach by obtaining ISO 22000 certification. This international standard demonstrates the company's ability to control the Food Safety.