

PREIGNES TRADITION CHARDONNAY

IGP - PAYS D'OC

13 % vol.



100 % Chardonnay



Volcanic soil



Skins maceration

Yeasting with neutral yeasts

Low temperature fermentation

Fermentation time of 15 days

Pneumatic renneting with press separation



Beautiful pale yellow color. Floral and fruity aromas (white-fleshed fruits: apple, pear) with notes of fresh butter and hazelnut.



Its explosive bouquet is wonderfully suitable for aperitifs and small receptions. It also goes very well with oysters, seafood, grilled fish, fondues and raclettes, goat cheese and even smoked ham.



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.