

Les Javelles

JGP Pays d'Oc

CHARDONNAY BIO



Our in-depth knowledge of the Languedoc's terroirs in addition to lasting relationships that have been established over the years with some of our partner-growers allow us to offer this Chardonnay that is crafted in accordance with the strict specifications that pertain to organic agriculture.

GRAPE VARIETY

100% Chardonnay

TERROIR(S)

The grapes were cultivated in vineyards located on the slopes along the Gard River, in soil strewn with rounded stones in the northeastern Languedoc, where the hot Mediterranean climate is tempered by cool, humid nights and the Mistral wind. Pruning is carefully monitored and yields are limited - approximately 30% lower as compared to conventional viticulture.

VINIFICATION

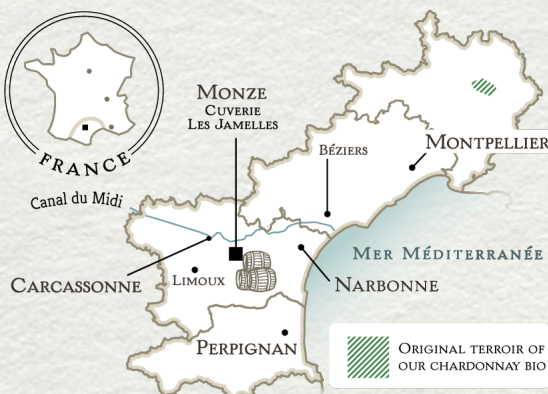
The grapes are harvested early in the morning so as to take advantage of cool temperatures. They are pressed immediately and the juices are cold settled. Vinification is carried out according to tradition, in stainless steel tanks at low temperatures. Malolactic fermentation is partially stopped. The wine is aged for 5 months in tanks on fine lees.

TASTING

With its slightly golden yellow colour, Les Javelles Chardonnay Bio is limpid and brilliant in aspect. Its fruity notes of apricot, pear and banana harmonize perfectly with aromas of white flowers and lightly toasted hazelnut. Round on the palate boasting lovely balance and pleasing acidity for freshness along with good length.

FOOD & WINE

Serve chilled (10°-12°C) with fish served with a sauce, poultry, a monkfish flan, seafood in puff pastry, scallops *au gratin*, or goat's cheeses. Catherine Delaunay likes pairing it with baked filet of cod marinated in olive oil and cilantro or a *tatin*-style ratatouille tart. For vegans, try it with a *tian*, quinoa tabbouleh or a caramelized onion *pissaladière*.



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