

PUJOL IZARD

VIN DE PAYS D'OC

Domaine
Biscan-Pujol
Chardonnay



Chardonnay 100%

This is an upmarket chardonnay.
The growing and cultivating choices are based on a thorough analysis of the soils. A high trellising is used to obtain a large spread of the foliage (to stimulate exchange between the plant and its environmental influences and also to prevent the risks of disease).

A double wire ties up the wine shoots for the plant to grow straight, the leaves to be well exposed to the sun, and to avoid excess growth to assure that the grapes gain the best maturity.
Density of the plants is very important (5000 plants per hectare) : the plant must not be overfed, and share evenly its nutriment.

Harvested by night, directly pressed.

As soon as the juices are transferred into the vat they are refreshed.

This wine is fermented at the constant temperature of 14°C, and is stirred on fine lees for 60 days.
Some juices are fermented in oak barrels.

The originality of the wine stands in the association of freshness and vivacity and its subtle complexity is due to the barrel. Dressed in a beautiful golden robe, it reveals in the mouth a light fermented amyl taste, like the softness of an English sweet, together with the aromas of white flower and citrus fruits.

This Chardonnay will suit perfectly mussels cooked on the barbecue, beautiful olives and all types of fish !



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