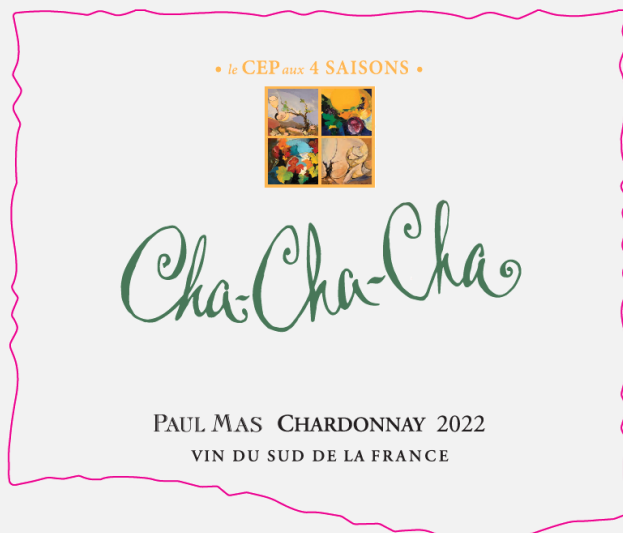


CHA-CHA-CHA

Chardonnay 2022

Our Cha Cha Cha wines are made with grapes selected from the best Languedoc vineyards Limoux, Carcassonne / Puicheric and Pézenas. Thanks to the modern equipment and the know-how of our winemakers, we made simple and uncomplicated wines. There is no harm in doing good at a small price! We are looking for expressive wines, the suppleness, and an immediate bliss.



GRAPES

100% Chardonnay
Appellation : IGP Pays d'OC



CHARACTERISTICS OF THE VINEYARD

Soil type: clay-limestone with gravels
Age of the vineyard: 15-20-year-old
Pruning: Guyot simple
Density of planting: 4400-5000 plants/ha
Harvest: mechanical at night to avoid oxidation
Elevation: 200-250 m
Climate: Mediterranean with oceanic influences



CHARACTERISTICS OF THE WINE

Alcohol: 13,5 %
Residual sugar: 1.8 g/l
Total acidity: 3.5 g/l
pH: 3.4



VINIFICATION

De-stemming, pneumatic pressing, and cold settling (10 ° C). 80% of the wine ferments for 2 weeks in stainless steel tanks and 20% in American oak barrels. The malolactic fermentation is carried out on 35% of the cuvée. The wine is partly aged in barrels.



TASTING NOTES

Colour: bright gold straw.
Nose: elegant flavours of tropical fruits, hazelnuts, and pineapple, lime-blossom, and quince aromas with a hint of vanilla and toasted bread.
Palate: a rich and mellow wine with a good acidic balance and a long finish.
Food & wine pairing: pairs especially well with seafood and fish dishes, but also with white meats, foie gras, soft cheeses, tarts, and fruit desserts. Also, very enjoyable on its own, either before a meal or as a relaxing drink.
Cellaring potential: 2-3 years