

# CHATEAU SAINT-NABOR



Quality  
Terroir  
Knowledge...

## CHARDONNAY

VINTAGE  
2019

APPELLATION  
Vin de Pays d'Oc

BLEND  
100% Chardonnay

ABV: 13.30% RS: <1.5g/L pH: 3.52 TA: 3.11g/L

SOIL  
Sand and clay with small amount of limestone and gravel.

### WINEMAKING

The grapes are harvested at the perfect balance between sugar, acidity and aromas. They are fully de-stemmed, crushed and sent to the membrane press. 20 % undergo grape skin maceration and 80% are pressed directly. The fermentation is temperature controlled at 12 to 15°C (54 - 59°F). After filtration, the wine is bottled early to retain its freshness and fruity aromas.

### TASTING NOTES

This 100% Chardonnay is bright with a light gold hue. The nose is elegant, with the richness of exotic fruits enhanced by crisp apple aromas. The palate is light and crisp with a fresh taste; we find deep exotic aromas of pineapple and banana coupled with a well-balanced body.

### FOOD PAIRING

Serve chilled with sweet and spicy Chinese food, pork chops braised with onion and garlic or with an apricot tart. You can also enjoy it on its own.



*Vallee du Rhone*

*Rhone Valley*