

CHATEAU SAINT-NABOR



Quality
Terroir
Knowledge...

CHARDONNAY

VINTAGE
2020

APPELLATION
Vin de Pays d'Oc

BLEND
100% Chardonnay

ABV: 12.69% RS: <1.5g/L pH: 3.76 TA: 3.12g/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