

Orbiel & Frères

CHARDONNAY



Terroir

Orbiel & Frères works with select plots in the Languedoc: our Chardonnay is sourced from vineyards surrounding the beautiful city of Carcassonne, and from the appellation of Pépieux. Vines are harvested at low yields, to preserve quality.

Vinification

We employ protective winemaking to bring you a fruit-driven and fresh style of Chardonnay. After the harvest, grapes are quickly pressed and fermented at low temperatures in stainless steel. Chilling the must is essential – it delivers powerful aromas and maintains freshness. We also mature the wine on its fine lees for several months, to enhance texture and mouthfeel. In France, they call this process Bâtonnage.

Tasting Notes

Boasting a deep yellow colour, this Chardonnay is packed full of tropical fruit: mango, lime, vanilla and kiwi leap out of the glass. The palate is broad and generous, with ripe acidity. The perfect pairing? Try it with sashimi.

Grape variety : 100% Chardonnay

Appellation : IGP Pays d'Oc

Region : Languedoc Roussillon, France

Cellaring potential : Ready to drink

Alcohol : 13 %

Acidity : 2,89 g/L

PH : 3,57

Residual sugar : 1g/L

