

CHARDONNAY



IDENTITY

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| Colour | White |
| Grape | Chardonnay 100% |
| Appellation | IGP Côtes de Gascogne |
| Vintage | 2025 |
| ABV | 12,5 % vol |
| Glucose/fructose | 0.26 g/L |
| Ageing potential | 1 to 3 years |
| Yield | 50HI/Ha |



TASTING NOTES



Light yellow colour with green reflections.



A nose of ripe fruit and notes of acacia flower.



Full-bodied, with lovely aromas of pineapple, cinnamon, and salted butter. A pleasant finish with brioche notes.



GASTRONOMIC PROFILE

Fresh and delicious! Cream-based dishes and cheeses.



FAMILLE GRASSA
VIGNERON INDÉPENDANT



TERROIR

| | |
|-------------------------|------------------------------------|
| Soils | Sandy boulbènes and clay-limestone |
| Climate | Oceanic |
| Planting density | 4 400 vine plant/Ha |
| Age of the vines | 20 years |
| Pruning method | Guyot simple |



VINIFICATION

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| Harvest & vinification technique | Mechanical harvesting with destemming. Gentle oxygenation of the musts to enhance aromatic complexity and length on the palate. Vinification and ageing on fine lees. Cold storage of the wines before bottling to guarantee their aromatic freshness. |
| Maturing technique | Thermoregulated stainless steel tanks between -2° et 0°C. |



FORMAT

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|----------------|-------------------|
| Closure | Cork or screw cap |
| Format | 75 cl |

ESTATE-BOTTLED