



Non contractual pictures

Alcohol: 13,5% vol.



Pays d'Oc IGP | Vintage 2023



Grape variety
100 % Chardonnay



History

Made by our oenologists with the sole aim of meeting the tastes of consumers, Code is an invitation to share or enjoy a moment of pleasure in all circumstances. Each single-varietal cuvée has a very precise and recognizable aromatic and taste code. Discover this inspiring range which reveals a sensation of pleasure on tasting, fascinates with its seductive aromas, and brings passion and emotion.



Soil

Limestone-clay and pebbles.
Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness of each variety to be defined.



Vinification

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.
Maceration on the skins for 4 hours.
Maceration on fine lees for 8 days, clarification and fermentation.
Vinification at 16°C with the selected yeasts.
Racking and ageing for 2 months on fine lees.



Tasting

A Mediterranean Chardonnay. Nose with brioche and hazelnut notes, aromas of ripe pineapple and citrus fruits, such as pomelo. Complex, rich and fleshy on the palate, combining exotic aromas of mango and ripe pineapple, and a finish on eucalyptus notes.



Food pairing

Ample and persistent, pleasant as an aperitif or throughout the meal, it goes perfectly with fish like a sole meunière, roasted vegetables with fresh thyme or beef stew.



Awards

Gold - Concours Gilbert & Gaillard 2024
Gold - Concours Général Agricole de Paris 2024