



Pays d'Oc IGP | Vintage 2024



Grape Variety
100% Chardonnay



History

Guillaume Aurèle wines are made by and for hedonists. Lovers of flavors and aromas, enjoy tasting without remorse this range of vinified elixirs to please your taste buds.



Soil

Sols argilo-calcaires 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.

Low-temperature vinification.

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 Fish and chips, or sauerkraut with seafood



Non contractual pictures

Alcohol: 13,5% vol.