



Original
— DEPUIS 1868 —

CHARDONNAY – IGP PAYS D'OC



History

The producers of the Anne de Joyeuse company have constantly worked on the evolution of their vineyard since 1929. The 'Originality' of our soils and climates drove them to plant Chardonnay vines from the 1960's. They are cultivated with great care following the guidelines of the «Protect Planet» program on the slopes facing our nearby Pyrenean mountains.

Vineyard

Our vineyards, planted on clay and limestone soils, benefit from the fresh climate of the Pyrenean foothills.

Grape varieties

Chardonnay.

Vinification

«Chardonnay Original» is made from grapes which are pressed on arrival at the cellar. The must is settled at a cold temperature, then fermented at precisely controlled temperatures. 50 % of the wine is matured in stainless steel tanks, 50% in oak barrels (1/3 new barrels, 1/3 barrels of one wine, 1/3 barrels of two wines).

Tasting notes

This attractive chardonnay is best tasted between 10 and 12 °C. The robe is bright pale yellow and gold. The intensely aromatic nose suggests scents of white flowers and citrus fruit which are revealed on the palate with a fruity, soft attack, excellent balance and a fresh, elegant finish.

Food pairing

This Chardonnay will be an ideal partner for all sorts of fish (monkfish with lemon or prepared in Portuguese style) and will also be an excellent aperitif.

