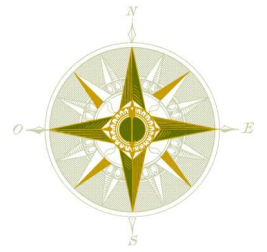


CROIX DES VENTS



Chardonnay

Pays d'Oc

Product of France

The range Croix des Vents is named after a compass which symbolizes the 4 cardinal points. Produced in the Languedoc region, South of France, this range epitomizes the different roads that connect Spain and France.

Croix des Vents Chardonnay is produced in Languedoc-Roussillon near the small village of Argeliers. The grapes are picked at their optimum ripeness. This is a key factor in order to get the intense fruit flavours we like in Chardonnay

Grape Variety

100% Chardonnay

Vinification

The grapes are harvested at full ripeness. Then they undergo a short skin-contact maceration. After a gentle pressing and meticulous off-settling, the juice ferments at low temperature, with high quality selected yeasts. The fermentation is very slow and can last sometimes up to one month.

An ageing on fine lees is made in order to give more smoothness to the blend.

Winemaker's comments

Croix des Vents Chardonnay has a magnificent bright yellow color as well as a nice fruity nose. The nose has honeyed lime-juice notes with peach aromas. The well-balanced mouth is creamy with a sprightly citrus finish. This wine will be surprising on its own as an aperitif, or could accompany grilled fish and sea food.

