

Arrogant Frog

COUNTRY

France

REGION

Languedoc

APPELLATION

IGP Pays d'Oc



Chardonnay 2023

VARIETALS

100% Chardonnay

VINEYARD PHILOSOPHY

Traditional

ALTITUDE	SOIL TYPE	
180 Meters	Clay-limestone	
YIELD	CULTIVATION	VINE AGE
45 hl/ha	Simple Guyot	20-25 Years

CLIMATE

Mediterranean, with oceanic influences.

HARVEST PERIOD

Mechanical, at night to avoid oxidation.

VINIFICATION

Grapes were mechanically harvested, destemmed, and sorted, then gently pressed with a pneumatic press. The must was cooled to allow sediment to settle, followed by fermentation with selected yeasts. Malolactic fermentation was completed on 20% of the cuvée.

AGING

Aged 5 months in oak barrels: 1/3 new, 1/3 one-use, 1/3 two-use.

LONGEVITY

Up to 3-4 years.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
13.5%	3.5 g/l, 3.4 pH	24.6 g/l	2.0 g/l

TASTING & PAIRINGS

Appearance: Pale gold with green tints.

Nose: Elegant nose of tropical and stone fruits, with a subtle hint of hazelnut.

Palate: Well-rounded and smooth, with balanced acidity and a toasty, buttery finish.

Pairings: Pairs with seafood, fish, sushi, white meats, or enjoyed as a pre-dinner aperitif.

Serving Temperature: 50-53°F



AVAILABLE FORMATS

750 ml