

# La Forge Estate

COUNTRY  
France

REGION  
Languedoc

APPELLATION  
IGP Pays d'Oc



## Chardonnay 2020

### VARIETALS

100% Chardonnay

### VINEYARD PHILOSOPHY

Traditional

ALTITUDE		SOIL TYPE	
200-250 meters		Clay-limestone with gravel	
YIELD	DENSITY	CULTIVATION	VINE AGE
47hl/ha	4,400-5,000 vines per hectare	single Guyot	15-20 years

### CLIMATE

Mediterranean with oceanic influences.

### HARVEST PERIOD

Mechanical at night to avoid oxidation.

### VINIFICATION

De-stemming, pneumatic pressing, and cold settling (10 ° C). 80% of the wine ferments for 2 weeks in stainless steel tanks and 20% in American oak barrels. The malolactic fermentation is carried out on 35% of the cuvée.

### AGING

Barrel aged for 4 months.

### LONGEVITY

2-3 years.

### ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
13.5%	3.5, 3.4	25.8	1.8

### TASTING & PAIRINGS

Appearance: Bright gold straw.

Nose: Elegant notes of tropical fruits, hazelnuts, pineapple, lime-blossom, and quince aromas with a hint of vanilla and toasted bread.

Palate: A rich and mellow wine with a good acidic balance and a long finish.

Pairings: Pairs especially well with seafood and fish dishes, but also with white meats, foie gras, soft cheeses, tarts, and fruit desserts.

Also, very enjoyable on its own, either before a meal or as a relaxing drink.

Serving Temperature: 50-53°F



AVAILABLE FORMATS

750 ml



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