

Chardonnay IGP Pays d'Oc Moulin de Gassac

Moulin de
GASSAC

The Producer:

Although traditionally Chardonnay was best known in Burgundy it is a versatile grape and can produce good wine in many different environments. It is now extensively planted in the Languedoc such that it is now the main white grape variety grown there. The Moulin de Gassac wines were created in the early 1990s by the founder of highly regarded Mas de Daumas Gassac estate, Aimé Guibert, so as to protect vineyards in the area from the vine pulling scheme of the 1990s.

The Wine:

Grapes:	Chardonnay 100%
Area:	From vineyards in the Thau Lagoon district between Montpellier and Beziers.
Soil:	Clay and limestone and rich in marl
Yield:	50-60 hl/ha.
Vinification:	After destemming there is a 3-hour maceration followed by a temperature-controlled fermentation.
Ageing:	It is aged for 5 to 6 months in stainless steel vats before bottling.

Tasting Notes:

- On the nose it has a floral tone with a citrus, slightly lemony touch. In the mouth it takes on a softer riper feel of soft fruit and honey. A long creamy finish.

- From the family that created the justly famous Mas de Daumas Gassac wines, they also produce a delicious wine for less formal occasions. On the nose it has a floral tone with a citrus, slightly lemony touch. In the mouth it takes on a softer riper feel of soft fruit and honey. A long creamy finish.

Code:	5151
ABV:	13%
Pack:	6x75cl
Vegan:	Yes
Vegetarian:	Yes
Closure:	Cork

