

LANGUEDOC-ROUSSILLON

PAYS D'OC: DOMAINE DUPONT-FAHN CHARDONNAY

Domaine Dupont-Fahn

TASTING NOTES

This wine is smooth and velvety, and made in the South of France between Nimes and Montpellier. Deliciously round and creamy with long after taste, it is an absolute must for White Burgundy fans!

It is made by Burgundy people with exactly the same method. The result speaks for itself.

WITH FOOD

Chicken

VINTAGE	2025
REGION	Languedoc-Roussillon
APPELLATION	IGP Pays d'Oc
GRAPES	100% Chardonnay
KEEPING	Drink within 5 years of bottling.
VINIFICATION	Aged for 10 months in Oak (20% New Oak).
BOTTLE	75cl
VOLUME	13.5%



DOMAINE DUPONT-FAHN

A tale of two stories... a few years ago a Burgundy man bought a vineyard near Montpellier in the South of France. He uses Chardonnay for the whites and makes it as if it was a Burgundy, using the same method, making a wonderful result. As to the red made with Cabernet-Sauvignon, the combination is even more challenging, as you have a traditional Bordeaux grape, grown in the South of France and made by a Burgundy man. The result is compelling!