

LANGUEDOC-ROUSSILLON

PAYS D'OC: DOMAINE DUPONT-FAHN CHARDONNAY EN FUTS NEUFS

Domaine Dupont-Fahn

TASTING NOTES

The aging process of 10 months in 20% New Oak gives this Chardonnay its name. Hints of ripe white fruit, vanilla, and toast.

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!