LANGUEDOC-ROUSSILLON

PAYS D'OC: DOMAINE V LA GRANGE CHARDONNAY

Domaine V La Grange



TASTING NOTES

Beautiful pale yellow colour with golden highlights. Aromas of dried and tropical fruits, ending on a beautiful vanilla note. On the palate, the touch of ageing brings fatness and roundness.

WITH FOOD

Fish, Chicken

VINTAGE	2024/2025
REGION	Languedoc-Roussillon
APPELLATION	Pays d'Oc
GRAPES	100% Chardonnay
KEEPING	Drink within 3 years of bottling.
VINIFICATION	Night harvest. Parcel selection. Destemming of the grapes. Direct pressing on pneumatic press. Skin maceration for 24 hours. Cold settling of the must (9-11°). Yeasting with selected yeasts. Fermentation at controlled temperature (15-17°). Pumping over of the wines under carbonic gas. Aged 40% in vats and 60% in French barrels.
BOTTLE	75cl
VOLUME	13.0%

DOMAINE V LA GRANGE

Located on the historic site of the Ense rune's Oppidum, the Domaine V La Grange is built on the site of an old Roman villa, created in 118BC. The vineyard of 130 hectares is located in the center of a horseshoe beginning at Ense rune and finishing with the wood of Nissan. The historical landmark of Oppidum D'Enserune is also nearby; the remains of an ancient village.