

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.