



DAK WICHANGOEN CHARDONNAY



Appellation:	Pays d'OC 2020
Blend:	Chardonnay
ABV:	12,5 %
Soil:	The vines are planted on a soil composed of Villafranchian rounded pebbles ("galets roulés" in French).
Winemaking:	Vinification in stainless steel tanks. Soft extraction with a low temperature fermentation (<18°C) to keep the fruit.
Color:	A white wine marked by its terroir made of rounded pebbles.
Nose:	Bursting with its fruit, it evokes the fruits from the orchard like white peach and apricot with a lot of finesse and sharpness.
Palate:	It offers richness and amplitude in the mouth; its material is voluminous. The final leaves us a memory on the solemnity.
Preservation:	Up to 3 years.
Food pairing:	It is a faithful companion with all sorts of seafood. Also pairs lovely with most of the imagined dishes of the Chef Dak Wichangoen.



A wine created by Dak Wichangoen
She is the former chef of the one star Michelin restaurant KiinKiin, one of the first Thai restaurants in the world to be awarded a Michelin star in 2006. As head chef, Dak Wichangoen has managed to retain the Michelin star for 10 years. Today, Dak is a well-known face and TV personality. Right now she is a regular TV judge on the popular MasterChef Denmark.



Wines & Brands
+33 (0)6 07 71 20 36
contact@winesandbrands.com
95, rue du Rajol
34130 Mauguio
FRANCE



