

DOM DENISE



DOM DENISE CHARDONNAY

WB
WINES AND BRANDS®
PREMIUM CREATIVE WINES

Appellation: IGP Pays d'OC 2022

Blend: 100% Chardonnay

ABV: 13%

Soil: Lime stone and clay. The vineyards are situated between sea and mountains near the city of Béziers only 20 miles from the Mediterranean sea.

Average age of vines: 30 years.

Winemaking: Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming and cooling. Pressing with separation of different qualities of pressed wines.
Alcoholic fermentation between 15 and 17 ° C for 20 days.
Malolactic fermentation blocked. Ageing on fine lees.

Color: A bright yellow with grey highlights marked by its terroir made of rounded pebbles.

Nose: Bursting with its aromas, it evokes the fruits from the orchard like white peach and apricot with a lot of finesse and sharpness.

Palate: Very well-balanced wine with a good structure and buttery note. It offers richness and amplitude in the mouth; its material is voluminous. The final leaves us a memory of the solemnity.

Serving temperature: Best served between 11 and 14°C.

Preservation: 3 years.

Food pairings: It is a faithful companion for your aperitif and pairs beautifully with a scallop ("Noix de St Jacques") or all types of fish.



HVE is a French agricultural certification that recognises a high level of commitment to protecting and enriching the environment by all kinds of agricultural operations, including vineyards. It stands for 'Haute Valeur Environnementale' – High Environmental Value. It is particularly focused on four key areas: biodiversity conservation, flora protection strategy, management of fertiliser use and management of water use.

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