



# Douglass WILLIAMS White wine



**Appellation:** IGP Pays d'Oc

**Blend:** Chardonnay 100%

**ABV:** 13 %

**Soil:** The vines are planted on gently slope, well-drained hillsides on northern part of the Corbières region near Narbonne. The soils are composed of pebbles consisted of silica, limestone, flint and sandstone. The vineyards are not ploughed to encourage the growth of vegetation in the soil. The climate in this region is warm, dry, windy and sunny.

**Winemaking:** The harvests are carried out by hand. In the cellars, the winemaker prefers short maceration periods to ensure a delicate style of wine. The terroir is enhanced by ageing the wines in barrels, half barrique and cask. The wood allows for gentle oxygenation of the wines in order to hone their style.

**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 on the solemnity.

**Preservation:** Up to 3 years.

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



A wine collection created by Chef Douglass Williams - A wine collection created by Chef Douglass Williams - Chef Douglass Williams spent decades mastering his craft in kitchens across the globe before being highlighted as Food and Wine Magazine's best new chefs of 2020, calling him a "master of texture." Known for his generous hospitality, a smile and a spirit that light up the room, Douglass Williams is committed to making a difference in both the kitchen and the community.



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