



# DOMAINE LALAURIE

Pays d'Oc

Indication Géographique Protégée

## Chardonnay

### 2010

Grape Variety : Chardonnay 100 %.  
Average yield 50 hl/ha.

Soil : Chalky-clayey soils.

Vinification : Made by straight pressing. Then there is a sediment precipitation by cold temperature (10°C) during 24 h. Then only the clear juice is inoculated for the fermentation. That one during 18-21 days at low temperature, to protect the natural graperies aromas.  
A part of the juice is fermented in new oak barrels.  
After the fermentation, the maturing in barrel during several months with a weekly stirring.

Wine Tasting : The colour of this wine is pale yellow with golden tint.  
A first powerful nose and fine by a complex bouquet : vanilla note and white flowers. After we can smell more fruits like pear and white peach.  
The entry is fresh, fine and elegant. Then the palate is round and rich. There is a good balance with the wood and fruit. Ends with lingering finish.

Serving instructions : This wine must be served chilled between 12 to 14°C. It is a perfect accompaniment to fish and shell. And excellent with white meat cooked with sauce.  
Or simpler alone in aperitif.