# La Vigneau Chardonnay 2025




## Region

The Pays d`Oc is a hot, dry, hilly region of contrasting soil types adjoining the Mediterranean coast. It is perfectly adapted to the cultivation of the vine, which by origin is a Mediterranean plant. The hills surrounding the city of Carcassonne are the source for this wine, where the limestone serves to keep the roots relatively cool, thus providing a freshness in this hot environment. The wines are fruity and fresh, showing great expression of their varieties. The area grows a range of French varietials such as Merlot, Cabernet Sauvignon, Syrah and Grenache for reds and for whites Chardonnay and Sauvignon Blanc.

## Producer

LGI were created in 1999 by forward thinking partners aware of the challenge and opportunity that lay ahead for regional French wines in the competitive international market. Wines are made and blended from three main sources. Saint Chinian in the Herault, Jean d`Alibert in Minervois and from Gascogny. In the heart of the Languedoc, one of the world's largest wine regions with an array of diverse climates and terroirs allowing a range of local and international varieties to be grown. LGI have been focussed on improving their environmental impact and as of 2024 have become HVE 3 certified.

## Tasting Notes

La Vigneau is sourced from mature Chardonnay vines near Narbonne planted in mineral rich soils and cooled by an oceanic micro-climate for this elegant Languedoc white. It has a lovely freshness, creamy texture and aromas of intense floral notes, citrus peel, vanilla, tangerine and honey.

## Food

Serve with salads, grilled sea fish, chicken casseroles or vegetable risotto.

### Technical Information

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| **Country** | France |
| **Region** | Languedoc - Pays d`Oc |
| **Grape(s)** | Chardonnay (100%) |
| **Type** | White |
| **Style** | Fruity |
| **Oaked Style** | Unoaked |
| **Body Style** | Light bodied |
| **Sustainable** | Yes-certified sustainable |

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| **Dry/Sweet Style** | Dry | |
| **Alcohol Content** | 13% | |
| **Closure Style** | Screw cap | |
| **Organic/Biodynamic** | No | |
| **Allergens** | **Milk:** | No |
| | **Egg:** | No |
| **Vegetarian/Vegan** | **Vegetarian:** | Yes |
| | **Vegan:** | Yes |

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