Languedoc Chardonnay Esprit Cepage 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

The Vignobles des 3 Chateaux combines some of the best hillside vineyards of the western Languedoc, centred around the hill of Pic Saint-Loup and sharing the same schist and limestone soils between the Mediterranean and the Cévennes hills. It is an area that benefits from both Mediterranean and continental influences. The wines are distinctly elegant with plenty of character, more akin to Burgundy than typical Languedoc styles.

Tasting Notes

A pure and elegant, 100% unoaked Chardonnay originates from vineyards cooled in the shade of the towering Pic Saint Loup. The subtle buttery richness and expressive creamy textured palate is very much in the style of a Maconnais Burgundy, finishing with nutty complexity and intricately balanced.

Food

Whilst very inviting as an aperitif, this well balanced Chardonnay is a good match for steamed fish, creamy pasta sauces, chicken casserole or baked vegetables.

Technical Information

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

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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