2024 Les Mougeottes Chardonnay, IGP Pays d'Oc



Code A 5826124	Practice Yes
Product STILL	Acidity 5.74 g/L
Style White, Crisp, Dry and Refreshing	Residual Sugar 2.9 g/L
pH Level 3.48	Organic No
ABV 13.00 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	

Country: France

Region: Languedoc-Roussillon

Grapes: Grape Chardonnay 100

Tasting Note:

Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character. Has more ripeness than a Macon and more savouriness than the New World, making it ideal by the glass. Nice

Winemaking: From vineyards to the East of Carcassonne. Carefully harvested, pneumatically pressed and vinified in temperature-controlled stainless steel. Gently oaked.

Vineyard :

From vineyards to the East of Carcassonne. The grapes are assembled at the winery from growers under the watchful eye of LGI one of the largest and most consistent cooperatives in the South of France. Oak staves are suspended in the steel tanks to allow a gentle oaking of the wine prior to bottling.

Food matching: An incredibly versatile lightly oaked Chardonnay ideal by the glass but also fantastic with large flake Fish, shellfish and white meats. Would also pairs well with cream sauces and lightly spiced dishes.



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