



VERTU VIN

Label: Maison Mayol

Appellation: Vin de Pays d'Oc

Vintage: 2007

Varietals: Chardonnay (100 %)

Volume by Alcohol: 13 % vol.

Soil: Issued from a selection of our best parcels of Chardonnay, located on the hillsides along the Mediterranean sea, well-known for the natural restriction of the yields and a good climate for the vineyard. On chalky soils, the Chardonnay can give its best expression. We prioritized a selection of parcels influenced by an oceanic climate.

Vinification: Harvested at night. Pneumatic pressure after a light coating maceration (8°C for 6 hours). Fermentation at 16°C after a clean racking of the must. Locked malolactic fermentation and maturing in tank on fine lees for 6 to 8 months.

Tasting notes: Bright yellow colour with green reflection. Very aromatic nose with notes of quince, honey, spices combined with more fresh notes of citrus fruits which give to this wine a lot of fineness and elegance. The mouth is fleshy and fresh and the aromas of fruits with white pulp combine to give some notes of mango and ginger.

Food pairing: On its own or perfect with fusion food.

Serving Temperature: 8 / 10°C.

Bottle Life: Can be kept for up to 2 years.

