

# Mademoiselle de PENNAUTIER

- TERROIR D'ALTITUDE -

IGP PAYS D'OC



## ENVIRONMENTAL CONDUCT

**High Environmental Value** (HVE) certification.  
**Regenerative agriculture** enabling the stimulation of soil microbial life.



## GRAPE VARIETY

66% **Chardonnay**, 19% **Sauvignon**, 15% **Viognier**



## TERROIR

The clay-limestone terroir is marked by the freshness of the climate around Cabardès, further enhanced by the **north-facing** exposure of our vines.

**The nighttime coolness** of the high-altitude terroirs allows for gentle ripening and **the most elegant expression of aromas**.



## VINIFICATION

**Harvesting during the coolest part of the night.**

Gentle pressing of the grapes under low pressure. Static settling at cold temperatures, protected from air exposure. Controlled fermentation at 16°C over 3 weeks.

**Aging on fine lees.**



## TASTING

Clear yellow color with bright green reflections.

Complex and delicate aromas of citrus, **dried apricots, exotic fruits** supported by floral and subtle spice notes.

The palate is velvety and **charming with long, fresh finishes**.



## PAIRING

White meats in sauce, grilled fish



## SERVICE TEMPERATURE

12°C



Millésime 2022



DOMAINE FAMILIAL