

MARQUIS 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



100% Chardonnay

TERROIR

The clay-limestone terroir is characterized by the cool climate around Cabardès, reinforced 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

Harvested at night to preserve the natural freshness of the fruit.

Immediately drained and pressed. Fermentation in barrels on fine lees with stirring for the following 3 months.

TASTING

Clear golden robe, bright reflections. On the nose, aromatic diversity with hints of exotic fruits, quince jam. Beautiful presence on the palate with creaminess and acidity, vanilla and honey notes, finishing on minerality with preserved freshness.

PAIRING Mediterranean sea bass with creamy lemon sauce

SERVICE TEMPERATURE 12°C



Millésime 2024

l'Elégance en Languedoc











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