

MARQUIS DE PENNAUTIER

- TERROIR D'ALTITUDE -
IGP PAYS D'OC

DOMAINE FAMILIAL



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 2021



Millésime 2020

