

Domaine Guizard

Chardonnay 2016 ORGANIC

Domaine Guizard is located 5 kilometers west of Montpellier in Southern France near the Mediterranean. Above all it is the faithful devotion to a soil that permitted the preservation of this estate by the same family without interruption since 1580. The cellar is set up at Lavérune in the center of the old village, inside the former outbuildings of the Chateau, and it bears the name "La Ménagerie". The estate farms 40 hectares of vines and has grown in accordance with sustainable farming.

APPELLATION: Pays d'Oc.

SOIL: The vines are grown on a rolled pebbles quaternary soil.

GRAPES VARIETIES: 100% Chardonnay.

TYPE: White Wine.

ALCOHOL CONTENT: 13% by volume.

EAN CODE: 3 760144 210471

VINIFICATION: Only natural products are allowed in the vineyard: organic fertilizer [manure], copper against mildew, and sulfur against powdery mildew. Synthetic products such as herbicides, pesticides, and GMOs are excluded. Compliance with Organic standards are checked two times per year by the Veritas Bureau. Night harvest is done to preserve the flavors of the grape. The grapes macerate 2 to 3 hours in the press before pressing at low pressure to dissolve a maximum of aromas. It is then clarified naturally at room temperature for 48 hours. Alcoholic fermentation occurs between 15° and 18° C in stainless steel tanks for 3 weeks. The wine continues in vats on fine lees for 4 months. The sulfite rate is lower than 100mg/l.

AROMAS & FLAVORS: Golden vivid yellow color, with aromas of white flowers. Ample and soft taste.

FOOD PAIRING: Seafood and goat cheese.

AGING POTENTIAL: 1 to 3 years.

AWARDS:

2015: Prix d'excellence at Concours des Oenologues de France 2016 2011: Prix des Vinalies at Concours des Oenologues de France 2012

