




## CALVET VARIETALS

<b>Designation :</b>	CHARDONNAY- VIN DE PAYS D OC
<b>Grape varieties :</b>	Chardonnay originating from Burgundy but with a strong presence in the South of France for 20 years or so. This variety has successfully found soils that suit its nature.
<b>Origin :</b>	Vineyards that produce vins de pays d'Oc wines stretch northwards from the Mediterranean coast in Southern France to the Cévennes hills in the Massif Central, and from the Rhône delta in the East to the Pyrénées in the West.
<b>Country origin :</b>	FRANCE
<b>Sensory characteristic :</b>	
 Colour :	Clear, light gold with a slight hint of green.
 Nose :	Full of expression with notes of fresh butter acacia flower, pineapple and tropical fruit.
 Palate :	Well-rounded, smooth, well-balanced with lemony notes.
<b>Recommendations :</b>	A fine wine to perfectly complement grilled fish, white meats, it can also be offered with certain cheeses.
<b>Serving condition in C° :</b>	10-12°C
<b>Cellar potential :</b>	1 to 2 years

