

Grapes

100% Vermentino

Region/Appellation

IGP Pays d'Oc

Alcohol by volume

12.50%

Residual Sugar

less than 025 g/l

pH

3.31

Total Acidity

4.56 g/l

Tasting Guide



Tasting note printed

26/04/2024

Vermentino 2021

Winemaker Notes

Citrus aromas and notes of grapefruits and ripe fruits on the nose. Palate: broad and fruity on entry. Lovely aromas of ripe fruit, enhanced by a nice acidity, giving the wine good length on the palate.

Vineyard

In order to achieve a balanced and complex vintage, the vineyards we have selected are cultivated on clay and calcareous hillsides. This type of location provides favourable sun exposure conditions on the hillsides as well as sufficient water reserves in the limestone earth so that the vineyards can reach its desired maturity.

Winemaking

The harvest is carried out at night to protect the grapes from oxidation and thereby obtain richer yet fresher wines. The pressing is direct, without maceration, and alcoholic fermentation is carried out at low temperature. As soon as the alcoholic fermentation has ended, the wines are cooled and left to mature on fine lees so as to reinforce their minerality which is much appreciated here at M. CHAPOUTIER.

Food match

Grilled and Roasted White Meats

Try with summer vegetable mini-crumbles, seafood kebabs or tagliatelle pasta and vegetables

