



Racines de la terre

PAYS D'OC

Chardonnay

BACKGROUND

Wines from Racines de la Terre are all estate grown and single vineyard varietals near Carcassonne between Minervois and Corbières. The winery has been producing wine for more than 100 years.

GRAPES

100% Chardonnay

VINEYARD

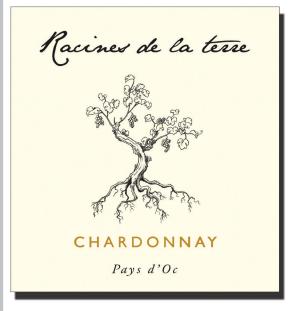
Clay and limestone on a lagoon bed with salt content.

WINEMAKING

Night time harvest to protect the quality of the grapes. The wine undergoes pellicular maceration, pneumatic pressing and stalk removal at 5?C/41°F and then is left to ferment at low temperatures; stirred and matured on fine lees for three months.

AGEING

Matured in lined concrete tanks.



TASTING NOTES

A pale yellow color with green highlights. The bouquet is very clean, crisp, and fruity. On the palate, pear and passion fruit flavors and a well-rounded buttery finish.

PAIRING

Serve with seafood, poached fish with a lemon butter sauce.

SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

