

# Les Pres Verts Chardonnay

## THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

APPELLATION: IGP Pays d'Oc

CEPAGE: 100% Chardonnay

WINEMAKING: Fermented and matured in French oak, with periodic stirring of fine lees to enhance complexity and texture. Undergoes malolactic fermentation, adding a creamy dimension to the



ALCOHOL BY VOLUME: 13.5%

AGING: Benefits from oak aging on fine lees

## THE STORY

Established in 1972, this winery unites over 300 growers, fostering collaboration and shared expertise. Spanning generations, today's members include the descendants of the founders, who continue their families' commitment to exceptional winemaking. As a shining example of cooperative viticulture in the South of France, it champions sustainability and innovation.

Situated in one of the world's largest wine-producing regions: Languedoc, France; the winery oversees 2,500 hectares of vineyards. This area is celebrated for its diverse terroirs, which produce a wide array of high-quality, white, rosé, and red wines.

## THE ADJECTIVES

OVERALL: Balanced Chardonnay with fruit and creamy texture

AROMAS / FLAVORS: Bright pear, vanilla, and toasted bread with hints of honey and citrus



MOUTHFEEL: Smooth, round mouthfeel with refreshing acidity

## THE SELLING POINTS

Sustainably crafted with French oak fermentation

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Pairs perfectly with pesto penne, grilled chicken, and cheesy

