

Domaine Girard IGP Chardonnay 2014

A 'vin de pays d'Oc' this is a nice refreshing Chardonnay, medium to full bodied, with lots of aromatic charm. Its liveliness, combined with citrus notes, suits it perfectly. It has been aged on its lees to keep a maximum of flesh.

It's vinified in large 500 litre barrels, of which 40% are new, which helps to preserve the intensity of the fruit, while adding complexity. It has been aged on the lees to provide additional richness but retains the freshness of the higher altitude vineyards on which it has been grown.

The grapes come from two distinct plots, from two distinct vineyards: "Bonnarel" with south east exposure and at 300 meters elevation; and "Le Renne" with southern exposure and at 225 meters elevation. Vinification is in temperature controlled stainless steel where the wine rests for 4-5 months before bottling.

The wine is pale lemon in colour, with good mouthfeel and a concentration of ripe apples and pears on the palate. There is a hint of vanilla, lovely acidity and good length. Others have compared it to a St Veran at a distinctly un-Burgundian price!

Producer: Domaine Girard

Winemaker: Philippe Girard

Country of Origin: France

Region of Origin: Languedoc

Grapes: 100% Chardonnay

ABV: 13.5%

Closure Type: cork

