

# DOMAINE DE LA MOTTE



## Chardonnay

IGP Pays d'Oc, Languedoc, France

### VARIETY

100% Chardonnay

### VINIFICATION

Harvest takes place at night when temperatures are coolest. The grapes are macerated with their skins before pneumatic pressing, followed by cold settling. Slow fermentation takes place in thermo-regulated stainless steel vats. The wine is aged on fine lees in small stainless steel tanks with regular stirring of the lees.

### DOMAINE

Domaine de La Motte is a 130 acre vineyard composed of gravel and sandy clay which lies on the Aude riverbed outside Narbonne. Since 2007 this vineyard has belonged to the Bonfils who put substantial effort into creating delicious, balanced wines.

### TASTING NOTE

A pretty pale yellow. The powerful nose has aromas of honey, exotic fruits and a hint of Jasmine. Notes of citrus fruits with melon and white fruit flavors. Full, fresh and elegant.

### FOOD PAIRING

Ideal as an aperitif or enjoy with a meal. This wine will go particularly well with seafood tapas, grilled fish dishes and fresh goat cheese.



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