

GEORGES DUBOEUF PAYS D'OC CHARDONNAY 2017



Description:

This Chardonnay shines with a buttercup yellow color. Aromas of fresh fruits, crisp apple, peach and citrus are pronounced, with a hint of toast from a subtle touch of French oak. It is smooth and creamy, with a clean finish.

Winemaker's Notes:

The grapes for this wine came from south-facing IGP vineyards in the Pays d'Oc department of Aude, a few miles from the Medieval city of Carcassonne, in the high valleys of the foothills of the Pyrenees Mountains. Between the lush mountains and the deep blue Mediterranean Sea, it has an ideal climate for growing grapes. After picking and destemming, the juice is pressed and undergoes fermentation at controlled temperatures in stainless steel vats, with frequent pumping-over during the process.

Interesting Fact:

The flower pictured on the Chardonnay label is the Yellow Gentian, which bloom in the fields and vineyards of the Pays d'Oc.

Serving Hints:

This Chardonnay is a great accompaniment to fish and seafood of all types and preparations, including Sushi, avocado with shrimp, grilled fish, exotic Asian dishes, orange salad with mint.

PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	Aude, Pays d'Oc
GRAPE VARIETY:	100% Chardonnay
ALCOHOL %:	13.5%
RESIDUAL SUGAR:	7.5 g/l
pH:	3.49
TOTAL ACIDITY:	5.05 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.89	13.78	10.51	12.28	5x11	81562902786-0	2081562902786-4

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