BADET CLÉMENT & CO.

CREATEUR DE VINS DE MARQUE • DEVELOPING WINE BRANDS

PIERRE QUI ROULE*

*[ROLLING STONE]

CHARDONNAY

THE WINE This 100% varietal comes from blend of grapes grown on 15 year old vines grown on terraces from several sources to produce the most balanced Chardonnay. The grapes are sourced and blended from the following soils: the foothills of the Cévennes (clay-limestone and balsamic soils), the Hérault plain (rich stony clay), the Aude Valley (clay-limestone soils of the Minervois region), and the Limoux region. *Vinification*: 35% of the grapes are fermented on the lees new and one-year old oak barrels before alcoholic fermentation begins— which lasts approximately 3 months. This is followed by a nine month ageing period where the stirring of the lees takes place. 65% of the grapes are fermented in stainless steel vats at 68-72 °, where the malolactic fermentation is blocked. Then the two cuvées are blended before bottling.

TASTING NOTES PQR Chardonnay is a fresh and fruity wine with lots of richness in a Burgundian style. It is clear and limpid, with a lovely golden color an aromas of apricots, pears and green apple. It has notes of walnuts and hazelnuts, and a hint of white flowers with a buttery finish. In addition, it possesses subtle and well integrated notes of vanilla oak, combined with a slight lemony note.

FOOD & WINE Serve well chilled (56°) as an aperitif, with seafood, fish or charcuteries.