

Sous un nouveau jour

WHITE – 2025

DENOMINATION	IGP PAYS D'OC
GRAPPES VARIETY	Chardonnay
ALCOHOL CONTENT	13 %vol
pH	3,48
TOTAL ACIDITY	3,67
TASTING	<i>Elegant and fresh, the nose is dominated by notes of white-fleshed fruit with a delicate floral touch. The palate is silky, with acidity that brings freshness and balance.</i>
TERROIR	<i>The diversity of our terroir, with vineyards close to the sea and sandy-clay soils, is reflected in our wines. Our wines are the result of a dialogue between the sea and the garrigue. The richness of our terroir ranges from sandy soils close to the sea to stony soils composed of calcareous sandstone and marl on our hillsides.</i>
WINEMAKING	<i>Night-time parcel harvesting to preserve the berries' aromatic profile and sanitary condition. Direct pressing, static settling, traditional alcoholic fermentation at 14–16°C, followed by ageing in concrete tanks on the lees.</i>
SERVICE	<i>Serve chilled, between 10 and 12°C. Food pairings: aperitif, simple dishes, fish and fresh cheeses.</i>



CARACTÉRISTIQUE BOUTEILLE :

- Type: Bourgogne Evolution
- Colour: White
- Bottle size: 75 cl
- Bottle weight: 420 g
- Closure: DIAM 2



Les Coteaux de Montpellier
Saint-Geniès-des-Mourgues



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