

Secret de Lunès



SECRET DE LUNES Chardonnay

Pays d'Oc IGP
Organic wine

GRAPES : 100% Chardonnay.
15 year old vines. Yield: 40 hl/ha.

TERROIR : sandy-clay soils with Miocene sea siliceous pebbles.
Warm and dry Mediterranean climate, tempered by sea winds.
Well preserved ecosystem of Mediterranean scrubland.

VINIFICATION : night machine harvest in order to preserve the aromatic freshness of the grapes. On board sorting. Direct pressing. After cold static settling, alcoholic fermentation in stainless steel tanks at low temperature (15-18°C) and french oak barrels.

AGEING : 4 months in a stainless steel tanks on fine lees and 30% in French oak barrels.

TASTING :

Colour : pale yellow colour with green tints.

Nose : fresh fruit (grapefruit, exotic fruit) and white flower (honeysuckle) aromas and toasted aromas.

Palate : fruit and vanilla aromas, fresh and well balanced with a round finish.
To be tasted at 10-12°C for the aperitif, with seafood or an apricot pie. Optimal freshness within 3 years.



VIGNOBLES JEANJEAN

SECRETS DU LANGUEDOC

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