

## Cuvée Héloïse // CHARDONNAY 2014

IGP Pays d'Oc

**GRAPE VARIETY:** 100% Chardonnay

**SOILS:** The volcanic basalt soil draws a mark on our land and gives the wine richness and complexity. The vineyard, characterized by low yields, is spread on southeast facing terraces to the Mediterranean Sea

**CLIMATE:** Daurion estate is situated close by the Mediterranean sea which brings a unique freshness.

**WINEMAKING & AGEING:** Harvest made over night to take advantage of the nights' freshness to preserve aromas. The grapes are then pressed gently. The juice is fermented at low temperatures. The wine ends its ageing in stainless steel tanks on fine lees to create a creamy, silky mouth feel, and a richer texture to the body of the wine. A portion of the cuvée is aged in french oak barrels.

**TASTING NOTES:** The white Daurion cuvee has a gold pale color with shiny glints. The nose of the wine is full of expressiveness. It offers exotic fruits, peaches and citrus aromas spiced by vanilla notes. In the mouth this beautiful wine composition surprises by its subtle balance and its astonishing complexity.

Freshness and roundness combined, the single variety white of the domaine leaves a seamless finish.

**PAIRING WINE & FOOD:** Enjoy it with a beautiful and generous seafood platter, grilled fish, sea bream or wolffish, and a light lemon sauce. Naturally, wine enthusiasts will also perfectly enjoy white meats with this delicate wine. Serving temperature is 9° - 11° C.

**STORAGE:** 2 to 5 years at constant temperature between 10 to 12°C.

**ALC:** 13.5% vol

