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11200 St-André de Roquelongue
www.longueroche.com

Information sheet *Vin de Pays d'Oc Chardonnay Fût*

Name of the wine: Domaine de Longueroche
Vin de Pays d'Oc Chardonnay Oak-aged

Colour : White

Vintage : 2005

Grape varieties: Chardonnay
(yield : 40 hl/ha)

Environmentally friendly growing techniques
Soil : Clay-and-limestone & ferruginous sandstone

Harvest : Hand-picked and sorted

Type of vinification: Direct pressing after 6 hours' whole-grape maceration

Maturing : in oak barrels with weekly stirring for 6 months.

Laying-down time: 5 years

Bottle : Vintage 75 cl

Cork : 44 X 24

Box : 6 bottles laid down

Estate-bottled.

Tasting notes : A clear, bright straw yellow colour.
Floral aromas evolving towards dried and tropical fruit with buttery notes.
Smooth, with a beautifully long finish.

Serving temperature: 8° to 12°

Serving suggestions: shellfish, fish, white meats,
salads, cheeses...

Oenologist : Damien Kalanquin (Dubernet Laboratory)

