SOLAS CHARDONNAY

« Solas » is the Irish for 'light' and in Old French means 'joy', 'pleasure', 'enjoyment'. Our Solas wines reflect the purity, balance and light handed approach that characterizes Laurent's approach to winemaking.

VINIFICATION & AGING

Night-time harvesting, press with juice selection, must clarification at low temperature, fermentation at 16-17°C. 50% aged in French barrels (1-2 years old) for 6 months.

TASTING NOTES

Solas Chardonnay is a well-balanced, food-friendly wine which treads the fine line between rich oak aged character and crisp minerality. This complex wine shows generous fruit character coupled with a burst of aromatic, crisp pear.

SOMMELIER RECOMMENDATIONS

A classic Burgundian style French Chardonnay which will pair beautifully with fine cuisine such as seared scallops or a duck terrine. Ready to drink, serve between 10°C and 12°C.

TECHNICAL INFORMATION

		Alc/Vol	13%
Appellation	IGP Pays D'oc	Total Acidity	3,74
Color	White	pH	3,33
Terroir	Calcareous clay soil	Sugar content	1,1 g/l
Varieties	Chardonnay 100%	Production	70 000
Ave. Yields	55 hl/ha	Closure	Cork