

LAROCHE CHARDONNAY TERRET PAYS D'OC 2022

A nice blend between two grape varieties : the classic Chardonnay with the Laroche burgundian savoir-faire and the Terret, one of the oldest grape variety of the Languedoc.



VINEYARD

Chardonnay: Minervois, Béziers, Agde, Bédarieux, Montpellier, Nîmes, Cévennes. Several provenances with different climatic nuances bringing complexity to the wine. Terret: Bassin de Thau. Terret is a typical Languedoc variety appreciated for its delicacy.

TYPE OF SOIL

Clay and limestone

VINIFICATION

Pressing supervised by Laroche team in the property. Whole bunches crushed in pneumatic press, then 24 hours settling at 12-15°C to allow aromas to be leached in the must. 12 days of fermentation at 15° C in stainless steel tanks.

AGEING

6 months in stainless steel tank to keep fresh fruit.

VINTAGE REPORT

The 2022 vintage was marked by early frosts in early April but with limited impact. The summer was very hot and dry, interspersed with a few welcome rains at the good physiological stages of the vine. The harvest began on August 25 in accordance with the estimates given by the flower, thus making it possible to preserve the minerality in the wines. Our vineyard shows great abilities to resist the various water stresses thanks to the control and adaptation of cultural practices. The first juices were balanced (precise skins of the grapes being very thick this year reaction of the plant to the climatic conditions), we favored the heart of the press for our wines so that they keep all their brilliance. 2022 is a generous vintage in quantity and quality.

TASTING

Nervy mouthfeel with subtle white blossom on the finish. Intense nose with citrus and exotic fruit aromas and mineral accent. Pale lemon color.

FOOD PAIRINGS

Enjoy it as an aperitif or with seafood, Japanese food and fish.

SERVICE ADVICE

10-12°C



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