



GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE



Albesco Chardonnay

IGP Côtes du Lot

- Varietal:** Chardonnay 100%
- Terroir:** A place bathed in sunshine since the sunrise to the sunset... a stony soil with red clay... an excellent southwest and southeast-facing sun exposure – an ideal location for growing vines! The Chardonnay vines grow on 2.5 hectares.
- Wine-Making:** The grapes are handpicked and hand-sorted, one by one. The must is cold settled, fermented, and then aged in 400-liters barrels with bâtonnage (less stirring) for 8 months.
- Tasting:** Tasting Albesco (meaning, «I become white») is a really emotional moment: the pleasant aromatic nose gives off entrancing floral, mineral, fruity, and spicy aromas. This oak barrel vinified Chardonnay sets itself apart with its roundness, balance, and extraordinary freshness. The coalition of a terroir, an exceptional Chardonnay, and the know-how of the winemaker result in a singular wine.
- Food and Wine Pairings:** Perfect with aged cheeses, this wine is also a treat with salmon in a salt crust, grilled sea bass, toast with dry-cured ham and sundried tomatoes, or a truffled Spanish omelet.
- Aging potential:** Drink young
- Serving temperature:** 12°C / 54°F
- Rewards:** 2011 : 90/100 Wine Spectator
- Range:** Albesco Sauvignon, Albesco Chardonnay, Bellefleur de Haute-Serre, Rosas Vinito, château Lafleur de Haute-Serre, château de HS Géron Dadine, château de Haute-Serre Icône WOW.
- Packaging:** 6 or 12 Packs

