



GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE

Château
Pech de Jammes



Pech de Jammes Chardonnay

IGP Côtes du Lot

- Varietal :** Chardonnay (100%)
- Terroir :** The vines grow on a very steep clay-limestone slope facing south in the Causse de Cahors. The soil consists largely of limestone and red clay. This is one of the highest-altitude vineyards in the appellation (300m).
- Wine-making :** The grapes are handpicked and hand-sorted. Fermented and aged in 400-liters (50%) and tanks (50%). Aged during 8 months before bottling.
- Tasting :** A gorgeous golden sparkling light complements its translucent color. The charming freshness of its nose reveals complex aromas of citrus, white fruits and apple. The whole is underlined by a subtle vanilla note. Fresh and round in mouth, its citrus and peach notes pair with an elegant oakness.
- 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
- Range :** Petit Jammes, Petit Jammes rosé, Château Pech de Jammes, Pure Malbec by Pech de Jammes.
- Packaging :** 6 packs 12 packs

