



L'OSTAL *Blanc*

L'OSTAL BLANC CHARDONNAY

PAYS D'OC - IGP - WHITE 2021
13%



Vintage

The year 2021, in the South of France, is characterized by a very good sunshine. After a mild winter, the beginning of spring is marked by strong episodes of frost which, fortunately, spares the area of La Livinière and does not damage our vines. The dry and sunny summer allows the vines to be in good health (no disease pressure, except for a very slight surge of oidium at the end of the season). The rains and the freshness of September come to punctuate the choice of harvests, which take place at perfect maturity. 2021 is an excellent year for the estate, especially, for the whites and the rosés and gives very aromatic and balanced wines.

Vinification

Picking was carried out early in the morning to take advantage of the mild temperatures conducive to the immediate pressing of the clusters, thereby minimising the extraction of colouring and phenolic compounds. All juices were finely racked before being fermented at a low temperature in order to preserve their full aromatic and quality potential.

Vegan friendly

Grape variety

100% Chardonnay

Tasting Notes

With a beautiful golden yellow color, L'Ostal Blanc Chardonnay opens with fruity notes of peach, apricot and lychee that blend perfectly with pastry aromas of fresh brioche and orange blossom.

On the palate, it is an aromatic revelation. First, it is the freshness and the intensity of the fruity aromas that appears, then the roundness and creamy notes give a beautiful complexity to the wine.

A well-balanced vintage, between freshness and generosity.



Grilled red mullet fish fillets / lemon risotto,
Salmon poke bowl,
Saint-Félicien, creamy cheeses



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

