



## L'OSTAL *Blanc*

### L'OSTAL BLANC CHARDONNAY

PAYS D'OC - IGP - WHITE 2022  
13,5%



#### **Vintage**

The mild and rainy end to the year 2021 allowed the soil to be replenished with water. Then, the first quarter of 2022 is drier with temperatures within seasonal norms. This mildness continues in spring until April 23, when an episode of hail slightly impacts the westernmost part of our vineyard.

Regular rains until June ensured a good vegetative start for the vine and good water reserves for the summer.

The 2021 summer is remarkable for its heat records, with 5 months with 2 to 3°C higher above normal, but the vines are showing good adaptation and resilience. The harvest took place in very good conditions from the end of August.

#### **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 nice shiny highlights on a pale yellow color, L'Ostal Blanc Chardonnay 2022 reveals a beautiful aromatic intensity on the nose. The varietal aromas (pear, white peach, citrus) are combined with more exotic aromas (pineapple). This complexity is also expressed on the palate with a nice balance slightly on the acidity.



Aperitif, salmon toasts,  
Grilled fish,  
Creamy cheeses



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

