

# Le Jade Chardonnay

Les Costieres de Pomerols

France - Languedoc-Roussillon

The wine comes from south-facing vineyards planted on clay and limestone hills overlooking the Etang de Thau, a coastal lagoon situated between the port of Sète and Cap d'Agde.

Le Jade Chardonnay offers a wonderful yellow color, a complex nose of white flowers, green apples, mild tobacco, and vanilla. Rich and full-bodied mouthfeel, concentrated with a fresh fragrant finish.

Specifications	
Varietals	100% Chardonnay
Agricultural Practices	Sustainable
Vinification	Grapes are picked at night at perfect maturity (13.5 degrees ). Skin-contact maceration for several hours during the filling phase of the pneumatic press. All transfers of grapes and grape juice are under inert gas to avoid oxidation. Only the best quality free-run juice is then selected. Cold settling for 48 hours at 8 degrees C. Slow, temperature-controlled fermentation (16 degrees C). Stirring of lees with inert gas. No malolactic fermentation. No barrel aging. Some of the wine was in contact with oak chips.
Pairings	Serve with a gratin of scallops, pan-fried sole, or grilled oysters with shallots, parsley and a touch of cream. Also great with goat cheese or chocolate cake!



Codes, Weights and Measures	
UPC	7 84585 01517 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01517 4
Case Weight	35
Cases/Pallet	70
Layers/Pallet	14
SRP	\$ 16.99 USD 750mL Bottle

Reviews and News
2019 Le Jade Chardonnay - 90 PTS - W&S
2017 Le Jade Chardonnay - 88 PTS - JD
2016 Le Jade Chardonnay - 88 PTS - WE
2013 Le Jade Chardonnay - 91 PTS - BTI