

PRESS RELEASE- MAY 2021



NAME: «PETIT» CHARDONNAY

CHARACTERISTICS: 9.5% Alcohol

PROFILE: LIGHT AND REFRESHING



With its expertise in Chardonnay, Laroche is launching a low proof Pays d'Oc wine in May 2021 on the 2020 vintage. The development of this wine is the result of an observation: drinking "more responsibly" is a growing concern among some consumers.

FRESHNESS ABOVE ALL

Made from grapes selected from cool terroirs in the Orb valley and in the Limoux area, this wine was pressed at night to avoid oxidation and limit the use of sulphur. This is followed by a light settling and a slow fermentation with Chardonnay-friendly yeasts (Burgundian).

The wine is aged on fine lees for 4 to 5 months. A small percentage is aged in wood (7.5%). To be noted is the use of vegetable fining agents (vegan wine) before cold stabilization. Finally, after ageing, 20% of the alcohol is removed using a technique respectful of the wine, preserving its aromatic potential.

A WORD FROM GÉRAUD BLANC, WINEMAKER AT MAS LA CHEVALIERE

"The wine expresses itself on the palate with great lightness. Notes of white fruits and flowers dominate. It is a refreshing and lively wine".

The Petit Chardonnay is presented in an **enameled bottle, eco-designed** with a recyclable cork made from sugar cane derivatives. Its "marinière" style was inspired by **the nine locks of Fonsèranes**, an Unesco World Heritage site, 5 minutes from Mas La Chevaliere

Recommended retail price : 9,00€

For further information and sample requests:
camille.juillard@larochewines.com