



SOLAS CHARDONNAY

Laurent Miquel, 8th generation winemaker and rising star in French winemaking, creates this wine on his family estate in the Languedoc, South of France. The rocky soils of the hillside vineyards sites create unique growing conditions which Laurent's ancestors understood and worked to their advantage in creating rich, characterfull wines. L'Artisan is a handcrafted wine that demonstrates the art of blending by the winemaker to create a balanced, elegant wine.

VINIFICATION & AGING

Night-time harvesting, press with juice selection, must clarification at low temperature, fermentation at 16-17°C, matured on lees in stainless steel tanks, fining light filtration before bottling.

TASTING NOTES

Aged in second use barrels this rich, complex Chardonnay shows generous fruit character coupled with a burst of aromatic, crisp pear. Exquisite balance.

SOMMELIER RECOMMENDATIONS

This wine is ideal for baked cod or hake dishes. Ready to drink, serve between 10° and 12°C.

TECHNICAL INFORMATION

Vintage	2015
Appellation	IGP Pays D'oc
Color	White
Terroir	Calcareous clay soil
Varieties	Chardonnay 100%
Ave. Yields	55 hl/ha

Alc/Vol	13%
Total Acidity	4,14
pH	3,4
Sugar content	1,00 g/l
Production	70000
Closure	Cork