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*Embasties*  
**Pays d'Oc Indication Géographique Protégée**

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🍇 **DESCRIPTION :**

*Embasties covers 15 hectares. The soil is stony, limestone, and clay.*

🍇 **VARIETAL :**

*Oak aged Chardonnay.*

🍇 **VINIFICATION :**

*Harvesting at night. De-stemming, then chilled to 5-6°C. Gentle pressing with a pneumatic press, then decantation at 5-6°C. The juice is fermented at a controlled temperature of 17°C, and 50% of the harvest is fermented in casks.*

🍇 **TASTING NOTES :**

*Bright golden colour. A delicate nose characterised by vanilla and toasted bread aromas. In mouth, a good attack with plenty of fat. Aromas of fennel, mint, thyme and rosemary.*

🍇 **SERVING SUGGESTIONS :**

*Perfect with fish, mixed or exotic salads.  
Serve at 10-12°C.*

