

Story

The Florensac terroir is one of the oldest vineyards near the French Mediterranean coastn close to the ancient harbors of Sète and Cap d'Agde.

The Vignerons de Florensac (Winemakers of Florensac) have been producing Picpoul, Côtes de Thau and Pays d'Oc and others appellations since 1934. They can now count on 260 winemakers, all showing great dedication to their work, who are proud to be part of the world of winemaking and to belong to the big family that the cooperative represents

Farming philosophy : Sustainable (certified HVE since 2021)

Vineyard Information

Grape varieties : Chardonnay 100%

Plot size : 80 ha (197 acres)

Average age of the vines : 15-20 years

Facing : South

Elevation : near from sea level (location with temperature buffer effect)

Soils : Clay/Limestone

FARMING PRACTICES

- Mechanical weeding (no chemicals)
- Low chemical inputs
- Sexual confusion
- Prophylactic cultural methods
- High trellises (1,8m-2m) : more photosynthesis

Winemaking

- Mechanical Harvest by night / Destemmed (100%)
- Pneumatic press
- Fermentation : Temperature controlled stainless steel tank / 10-15 days at 64,4°F
- Aging : 3-6 months in stainless steel tank / on fine lees with stirring
- Fined : Yes (Bentonite)
- Filtration : tangential
- Vegan : Yes

Tasting notes

A concentrated and complex nose combining aromas of exotic fruits (pineapple) and white flowers.

On the palate, the wine is full- bodied, velvety and expresses aromas of fruit (citrus, pineapple) before a supple and buttery finish.

