

Les Caves de Richemer,
Chardonnay IGP 2021
Pic Saint-Loup, Languedoc, France



| | |
|-----------------|--------------------------|
| Grape Varieties | 100% Chardonnay |
| Winemaker | Florian Masson |
| Closure | Screwcap |
| ABV | 13.5% |
| Acidity | 3.48g/L |
| Wine pH | 3.55 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |

PRODUCER

Caves de Richemer lies between the Mediterranean Sea and the sea lagoon Lagune de Thau on the coast of the Southern Languedoc. The co-operative oversees one thousand hectares of vines in the Hérault region, which are managed sustainably. The name Richemer stems from 19th century tales of a modest winegrower, Henri Richet, who so quickly made his fortune in trading wines from the old port of Marseillan, that people gave him the nickname 'Henri de Richemer'. The seahorse on the label is the emblem of Caves de Richemer and is native to the lagoon.

VINEYARDS

The vineyards, which are managed sustainably, lie on clay-limestone soil on the coast alongside the sea lagoon, Étang de Thau. The combination of limestone soils and sea breezes help to temper the warm summer temperatures and maintain acidity in the grapes.

VINTAGE

Frost hit the Languedoc badly in the Spring of 2021 and drastically reduced yields. White grapes such as Piquepoul and Chardonnay were particularly affected. The summer months saw higher rainfall than the average which brought about challenging mildew conditions in the vineyards. The benefit to the cooler summer meant that the grapes ripened gradually and maintained good acidity.

VINIFICATION

The grapes are picked, carefully sorted and gently pressed before undergoing fermentation. Temperature-controlled stainless steel tanks are used to maintain maximum freshness and the primary fruit flavours.

TASTING NOTES

The wine displays white floral notes and flavours of peach and apricot. Refreshing acidity is balanced by expressive fruit on the palate and a vibrant finish.