

# Domaine de MOULINES

IGP PAYS D'HERAULT

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*On the land which has been the family's for five generations, the Saumade family has always held great importance to the production of quality wines. The Mediterranean Sea's proximity as well as the clay-limestone soil allow a wide selection of grape varieties which are then carefully vinified, permitting the production of wines that are enjoyed in France and around the world - 60% of the production is exported (Europe, Canada, the United States, and Japan).*

## VINIFICATION :

The Chardonnay is vinified traditionally :

After the mechanical harvest on optimally ripe grapes, the destemming process is done before pressing the harvest. Then, the must is cooled and settled. The limpid juice is then extracted and the lees are filtered.

Fermentation takes place in stainless steel tanks at 16-18°C.

## *Sustainable agriculture*

## CHARDONNAY

Unlike other Chardonnays from Languedoc, the Domaine de Moulines' cultural methods allow us to make a fresh yet slightly acidic Chardonnay.

The citrus aromas of this wine can go with grilled fish or seafood.

*Average alcohol content: 13,5% vol.*

*Best served at 10-12°C.*

*Conservation. 3 years maximum.*

*Grape varieties: Chardonnay*

*Aromas : Citrus.*

