



# PECH DES CADES

## IGP Pays d'oc Chardonnay 2025



### TERROIR :

The vines are planted across a wide diversity of soil types, ranging from limestone and clay-limestone to gravelly terraces and sandy soils.



### WINEMAKING:

Plot-by-plot selection (parcellar selection) is carried out in the vineyards to harvest only the best grapes. Following pressing under inert gas, the must undergoes cold fermentation using selected yeasts to optimize aromatic finesse. Light aging in oak barrels is integrated to impart volume and complexity to the wine.



### GRAPE VARIETY:

100% Chardonnay



### TASTING NOTE :

The wine displays a light yellow robe with beautiful golden highlights. Its complex bouquet blends floral aromas with white-fleshed fruits such as peach and apricot, while prominent notes of toasted hazelnut and vanilla immediately stand out. On the palate, the wine is clean and dense upon entry, leading into a deep and highly aromatic profile where delicate floral notes complement a well-balanced structure. The finish shows great aromatic persistence, offering a seamless combination of empyreumatic (toasty) and fruit-forward notes.



### FOOD PAIRING :

Pairs beautifully with shellfish in rich sauces, grilled fish, or herbed cheeses.

### TO SERVE :

To be served at 10-12°C



D.W.E

DELAUDE WINE ESTATES