

365 J.
No added sulfur - Chardonnay
I.G.P PAYS D'OC
Organic & without sulfur



Producer

Domaines Auriol's partner wine growers located on the edge of the Camargue. Winemaking protocols are monitored by Auriol's winemakers, Thomas and Benjamin.

The story

We wanted to take our rewarding experience with organic wines a stage further and respond to demand from some of our clients whilst keeping quality our number one priority. This is all about trust and techniques. The protocol must be fully understood and implemented efficiently, and the challenges must be taken on board to produce wines with no added sulphur that do not oxidise within the first two years after bottling.

These are the main points that underpin our key strengths and expertise and set us apart from our competitors: 1) We start protecting the juice from oxidation at a very early stage. 2) The container in the harvesting machine that collects the grapes has a blanket of inert gas (avoiding contact with oxygen) to prevent oxidation from the start, as the oxidation process is inherent to wine. 3) At the winery, a peristaltic pump is used (creating a vacuum). 4) The grapes are placed in a tank with inert gas and fermentation then starts; from this point onwards there are fewer risks due to the carbon dioxide from the fermentation. 5) The wines are stored in tanks at cool temperatures with inert gas. 6) Bottling and storage tanks are close by to ensure minimal handling. 7) Vacuum management of oxygen at bottling then filling. 8) Addition of inert gas before closure. We have conducted three years of tests – the wines are maturing and we have monitored oxygen progress. We have drawn on the experience of wine growers who produce this type of wine.

Geography

The vineyards are located on deep soils on the edge of the Camargue. The soils are sand-dominant.

Vineyard management

The wire-trained vines are given drip irrigation in the spring because the soils drain well. The grapes are picked by machine.

Varietal range

100% Chardonnay

Winemaking and ageing

After being harvested by machine, the grapes go straight to the pneumatic press with a blanket of inert gas. After thorough cold settling, alcoholic fermentation occurs by rapid refrigerated yeast inoculation at 18°C. Malolactic fermentation follows its entire course.

With its hallmark Chardonnay varietal aromas, the wine then ages on fine lees.

Bottling takes place rapidly after the winemaking process with the wines transferred under a blanket of inert gas.

Tasting notes

This is a floral, vibrant Chardonnay full of subtlety. Predominant aromas are peach and citrus fruits. Shows at its best served at 6 to 8° straight after opening.

Logistic

Bottle		
Type	Bordeaux Sensation	
Height	315	cm
Weight	1.35	kg
Box		
Dimensions	230x154x317	cm
Weight	8.1	kg
UCV/box	6	
Layer		
Nb boxes	25	
UCV/layer	150	

Palet		
Dimensions	80x120	cm
Weight	21.76	kg
Nb de layers	4	
Boxes/palet	100	
UCV/palet	600	
Gencod		
Gencod bottle	3569401009786	
Gencod box	Vintage : 2017	3569407009780
Code palet		