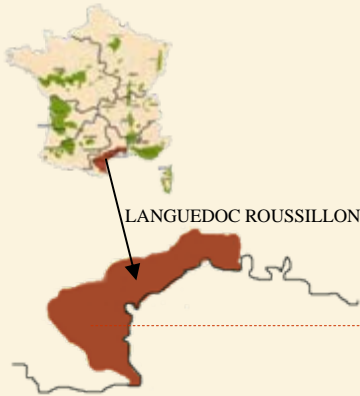




Famille SKALLI

depuis 1920



LANGUEDOC ROUSSILLON

CHARDONNAY

VIN DE PAYS D'OC



VIGNOBLES DU LANGUEDOC

For the Skalli family wine is much more than a profession, it is a tradition, built up over three generations with a pioneering spirit that is dedicated to discovering the potential of the Mediterranean and creating great wines.

Terroir :

The vines are implanted on both a chalky soil for minerality and texture and on a chalky clayey soil for the fruitiness, freshness and balance.

Vinification :

The harvest is done during physiologic maturity (ideal balance between sugar richness and acidity). 20% of the blending experiences a pellicular maceration to extract aromas and texture, a fermentation at low temperature to express fruit in finesse and develop the mineral structure of the Chardonnay; whereas 40% is fermented in barrels for richness and complexity.

Ageing :

40% is aged stirring of the lees in barrels for roundness and sucrosity, whereas 70% stays in tank on fine lees to keep freshness and fruitiness.

Blending :

This wine is produced from just one vine variety : Chardonnay

Tasting notes :

This Chardonnay, with its bright yellow robe, presents an intense nose of citrus fruit and white flowers. The fleshy palate reveals delicious aromas of citrus fruit and acacia leading on to a delightful toasted finish. Served at 12°C, this wine can be enjoyed immediately.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Burgundy Tradition	8.12	25.5x17.2x30.8	630	105	5	21	853 (+ palette 15kg)	120x80x165