

# Domaine de COUSSAN

## CHARDONNAY

### IGP Côtes De Thongue

*"This wine is imparted with a certain mineral tone derived from our soil and climate (terroir), a characteristic found particularly in our Chardonnay."*



**VARIETAL COMPOSITION:** 100% Chardonnay

**SOIL:** Clay and limestone. Sub-soil: Stones and pebbles.

**YIELD:** 45 HL PER HECTARE.

**AGE OF VINYARD:** 15 to 20 years old.

**MODE OF CULTURE:** Strict pruning, natural grass cover between rows.

**HARVEST:** Selection of best quality grapes.

**WINEMAKING PROCESS:** Traditional in tank, fermentation at low temperature.

**AGEING:** In tank for 3 to 4 months, with stirring of the lees. 5% of the Chardonnay is aged shortly in French oak barrel to bring complexity to the wine.

**DESCRIPTION:** Brilliant in color with golden reflections. Bright and intense, with notes of pear, pineapple and nuts (hazelnut, almond). Long finish, with plenty of finesse and minerality.

**FOOD & WINE PAIRING:** This is a wine for a fine fish in butter sauce. Perfect to accompany poultry with cream sauces, it can also be served as an aperitif and accompany the entire meal. Serve cool.

**AWARDS and REVIEWS:** Gold Medal 2022 Certificate of Concours Général Agricole de Paris

**Vivino: 4.0/5 Stars** based on crowd reviews. "A round, slightly rich easy Chardonnay...A floral + citrus nose w/ pear, pineapple, hazelnuts. Light oak/buttery elements; medium body, softer acidity...full-bodied round...apricot, almond, apple."

