



Named after the ladybug found in our vineyards, this Chardonnay wine comes from the best "terroir" of the south west of France and is elaborated using some modern and innovating winemaking techniques. The screwcap, chosen by our winemaker, will allow the preservation of its sensitive fruity flavours.

Pays d'Oc

INDICATION GÉOGRAPHIQUE PROTÉGÉE

PRODUCT OF FRANCE

750 ml

13.0% Alc by vol.



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MIS EN BOUTEILLE POUR SOVINO A F11300 PAR SA - BOTTLED FOR SOVINO AT F11300 BY SA

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[COX]*

Chardonnay

2013

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

GRAPE VARIETY

100% Chardonnay

ORIGIN

Vin de Pays d'Oc. Oceanic influenced terroir of the Limoux vineyard, close to the pyrenees mountains. Great place to grow Chardonnay.

WINEMAKING

Machine harvested associated to soft grape pressing.
Oak chips addition (staves) during alcoholic fermentation
Alcoholic fermentation at 18°C
Aging on the lees with weekly stirring
Crossflow filtration - Electrodialysis tartrate stabilized
Dissolved oxygen follow up during aging and transfers
0.45 µm filtration and screw cap (Saranex seal)

LABORATORY ANALYSIS

Alcohol :	12.9 (%vol)
VA :	0.20 g/l H ₂ SO ₄
TA :	3.58 g/l H ₂ SO ₄
pH :	3.30
CO ₂ :	910 mg/l
Sugar :	3.4 g/l
Free SO ₂ :	39 mg/l
Total SO ₂ :	117 mg/l
Dissolved O ₂ :	0.85 mg/l after bottling



TASTING

Delicate fruity and flower aromas with some integrated oak flavors. Fresh, crisp and elegant with a soft attack. Well balanced in the mouth. To be enjoyed at 8-10°C

FOOD PAIRINGS

You will enjoy fully our Chardonnay with fish and shellfish. It will also fit very well with white meat.