

## Saint Preignan

### Chardonnay

In 1908 Louis Calas bought 3 hectares of vines and a winegrower's house in Pouzolles, to install his son, also called Louis. This was the first generation of winemakers. 100 years later, the 5<sup>th</sup> and soon the 6<sup>th</sup> generation of the family is taking care of the destiny of the family patrimony (100 ha now) with the same dedication as their ancestors. The Castel of Saint Preignan exists for approximately 12 centuries, it was for a long time the property from the bishops of Bézier. It was bought by the family in 2005 and now Philippe and Pierre Pastor, the 5<sup>th</sup> generation is using the House to produce their wine. The Castel was built on an old swamp, so the soil is filled with 10m of blue Clay. This allows the roots to dive and find some water when it is the drought everywhere else.



*Chardonnay*

PAYS D'OC  
INDICATION D'ORIGINE PROTÉGÉE



**Appellation:** IGP Pays d'Oc

**Grape Variety:** 100% Chardonnay

**Soil Type:** Clay & Limestone

**Alcohol Content:** 12,5°

**Wine Making:** Harvested at the coolest hours of the night, a pellicular maceration is carried out during 3-4 hours, followed by a light pressurage. Fermentation is carried out under controlled temperatures, in order to maintain maximum vivacity, freshness and fruity aromas.

**Tasting Notes:** This Wine has a yellow color with silvery highlights of deep brightness. The nose is powerful with a very floral finish. The mouth is long and fruity, with a good balance.

**Food Pairing:** To eat with fish or rich cheeses.