



# CACHET WINE

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## Domaine St André Barrel Fermented Chardonnay

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**Code** ANDR035

This Premium Chardonnay is one of those treasures that can only be found on a singular land like the Domaine Saint-André. It is the golden gem of the vineyard.

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**Tasting Notes:**

This wine has a lustrous golden color. It is complex and expressive with notes of ripe pears and quince. There are subtle aromas of vanilla, honey and marron glacé. The palate is opulent with a silky texture. This wine is well balanced, with subtle toasted oak character.

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## Specification

**Vinification** The harvest takes place at night, when the temperatures are the coolest. Gentle pressing of whole bunches in a pneumatic press preserves quality. Fermentation and maturation take place in French new oak barrels of 400 L providing toasty and vanilla notes. 50% of the wine undergoes a malolactic fermentation. The wine is kept on its fine lees for 4 months before bottling.

**ABV** 13.5%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Languedoc-Roussillon

**Type** White Wine

**Grapes** Chardonnay

**Genres** Vegan, Vegetarian

**Vintage** 2023

**Style** Dry

**Body** Rich, rounded and full flavoured

**Producer** Domaine Saint André

**Producer Overview** In the heart of Languedoc, facing the town of Sète and Mont Saint Clair, cradled by the Lagoon of Thau, the Domaine Saint-André, with an area of 30 hectares, brings together all the traditional grape varieties of the Languedoc ( Cinsault, Carignan, Chardonnay, Muscat, Roussanne, Vermentino and Viognier ), to which are added certain Bordeaux grape varieties ( Merlot and Cabernet Franc ). Its vineyard benefits from a Mediterranean climate tempered by maritime influences. Its soil, predominantly clay-limestone, is conducive to the production of excellent quality wines.

**Closure Type** Cork

**Food Matches** Enjoy this wine with white meats, pasta carbonara, white truffle risotto, or chicken tagine with crystallized lemon. Serve it slightly chilled

**Press Comments** James Suckling, 2024, 91 points: "A structured, ample and focused chardonnay with notes of apples, sliced pears, cedar and sweet spices. Medium to full-bodied with a well-rounded mid-palate. Well driven and cream, with a dense and seductive finish. Drink or hold."