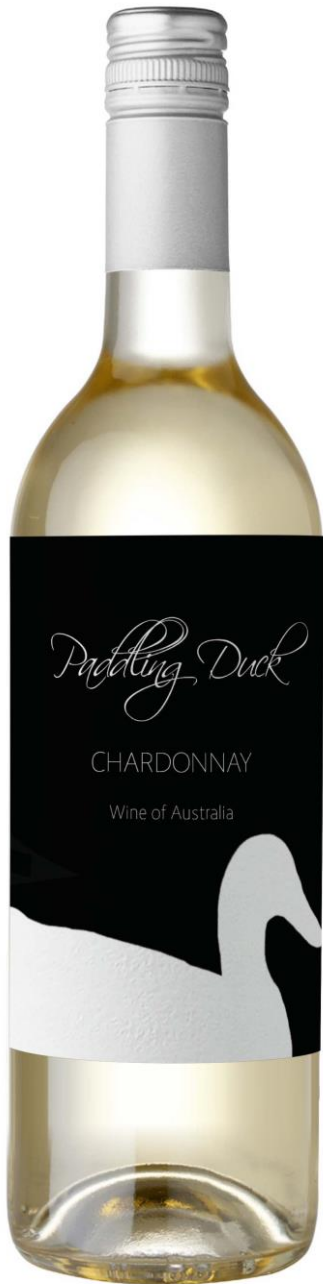




Wine of Australia

Australia | CHARDONNAY

South Eastern Australia



VINE VARIETY

Chardonnay, the best-known white grape variety everywhere in the world. It is grown in France, of course, but also in many other countries where its qualities are expressed in different ways.

VINES

Geographical location : New South Wales, situated in the south-east of Australia, covering an area twice the size of France. This is the region where the climate is the most northerly, almost subtropical, with burning summers and very humid autumns. The extreme summer conditions make irrigation indispensable for the vines. In spite of this, the region is the second-largest vine-growing area in Australia and the largest in New South Wales.

Terroir : Fertile, sandy soils, on subsoils of which the clay content increases rapidly.

Climate : The climate is hot and dry, which is why trickle irrigation is employed so that the vines produce bunches of small, highly-concentrated grapes.

Density : 1,660 vines/hectare

Average age of vines : 15 years

Productivity : 15 tonnes/hectare

Vinification : Harvesting is mechanical. After pressing, the juice is allowed to ferment at 15 °C, with the aid of carefully-selected fermenting agents. The wine is then filtered, stabilised and bottled. No cask-maturing.

ANALYSIS (as an indication only)


| | |
|-----------------|--|
| ALCOHOL | 12.5 % vol. |
| PH | 3.5 – 3.7 |
| TOTAL ACIDITY | 3.50-3.70 g/l H ₂ SO ₄ |
| RESIDUAL SUGARS | 5 g/l |


Suitable for vegetarians and vegans


AUSTRALIA




Tasting notes

 A beautiful, quite intense straw-yellow colour.

 Powerful nose, opening on scents of pears and vanilla.

 A lovely fresh wine, long and pleasing on the palate. Persistent finish enhanced by buttery flavours.

Suggestion

 Ideal as an aperitif, it is also a delightful companion for smoked fish, white meat, shellfish and pasta dishes.

Serving

 Serve cool at 8-10 °C.

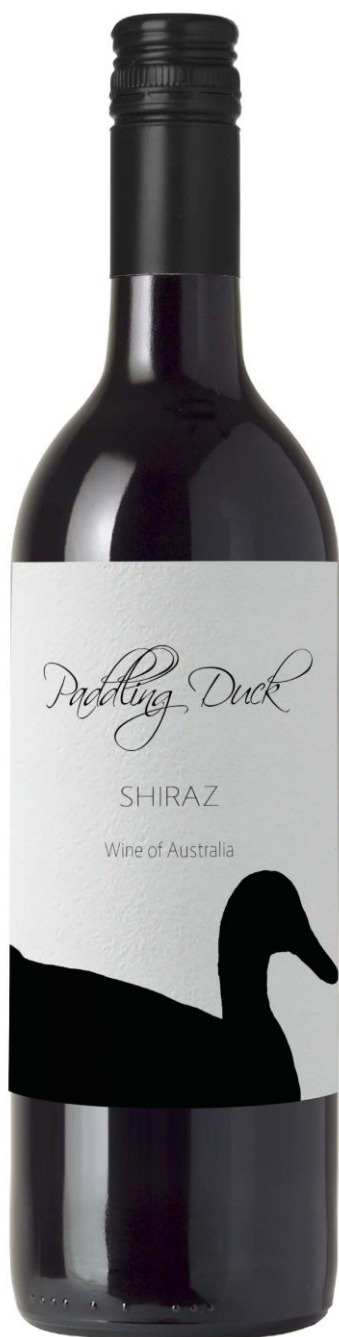




Wine of Australia

Australia | SHIRAZ

South Eastern Australia



GRAPE VARIETY

Shiraz, known in France as Syrah, is the most widely-planted grape variety in Australia. Originally from the Rhône Valley, Shiraz was introduced into Australia in the 19th century.

VINES

Geographical location : New South Wales, situated in the south-east of Australia, covering an area twice the size of France. This is the region where the climate is the most northerly, almost subtropical, with burning summers and very humid autumns. The extreme summer conditions make irrigation indispensable for the vines. In spite of this, the region is the second-largest vine-growing area in Australia and the largest in New South Wales.

Terroir : Fertile, sandy soils, on subsoils whose clay content increases rapidly.

Climate : The climate is hot and dry, which is why trickle irrigation is employed in order to enable the vines to produce bunches of small, highly-concentrated grapes.

Density : 1,660 vines/hectare

Average age of vines : 15 years

Productivity : 15 tonnes/hectare

Vinification : Harvesting is mechanical. Fermentation lasts for 6 to 7 days to allow the grape skins to give their colour to the juice. After ageing in casks, the wine is bottled.


ANALYSIS (as an indication only)


| | |
|-----------------|--|
| ALCOHOL | 13 % vol. |
| PH | 3.6 – 3.7 |
| TOTAL ACIDITY | 3.30-3.50 g/l H ₂ SO ₄ |
| RESIDUAL SUGARS | 5 g/l |


Suitable for vegetarians and vegans




Tasting notes

 Cherry-red colour with purple reflections.


 A highly expressive nose, characterised by aromas of black and red fruits, both fresh and preserved, with notes of eucalyptus and spices.

 A warm, robust style, with mature and expressive fruitiness. Tannins are well-integrated and do not mask the fruit. The attack is silky, the finish somewhat persistent, with liquorice.

Suggestion

 You will love this wine with red meat, either grilled or in sauce, and a well-chosen platter of ripened cheeses.

Serving

 Serve at room temperature.

