FRINGE SOCIÉTÉ



TASTING NOTE

VINTAGE
2020

VARIETY
100% Chardonnay

REGION
IGP Pays d'Oc

TASTING NOTE
Life is more interesting on the Fringe. A bright and zesty nose of lemon and green apple. Vanilla and hazelnut complexity results from a perefct balance of oak.

TERROIR
The region benefits from the Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for a perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce fruit packed with delicate and elegant aromas due to a long, cool growing season. This exceptional climate and geographical location are a paradise for this world-class varietal.

VINTAGE
2020 saw challenges for producers across Pays d'Oc. A heatwave in February and March promoted early bud break, whilst July and August were marked by drought and relatively high temperatures. Whilst the growing season was shorter than normal, the resulting fruit showed a marked intensity and ripeness compliment by a soft acidity from the cool nights and consistent breezes from the South.

WINEMAKING
Picked during the night to keep the acid levels at their optimum, the fruit was pressed and the first juices are selected to enhance the wine's golden colour. The fermentation was led between 12 to 17°C, on French oak to empower the Chardonnay roundness. Once ferment was complete, the wine as bottled and aged until due for release. The final alcohol is 13.5%.