FRINGE SOCIÉTÉ



TASTING NOTE

VINTAGE	VARIETY
2021	100% Chardonnay

REGION

Languedoc-Roussillon

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 perfect 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

2021 was a tumultuous year across Pays d'Oc. From fires to frost, it was one of the more difficult vintages. This year saw a particularly cold start to Spring, but by Summer the vines came back to life and remained healthy all throughout the season. After several years of shorter growing seasons, this year was back to normal. Whilst yields were slightly lower, the quality is phenomenal. This vintage has been fantastic for white wines, described as one of great freshness, precision and longevity. 2021 was truly a vintage that celebrates quality over quantity.

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 was bottled and aged until due for release. The final alcohol is 13.5%.