

FRINGE SOCIÉTÉ



TASTING NOTE

VINTAGE

2024

VARIETY

100% Chardonnay

REGION

Languedoc-Roussillon

TASTING NOTE

Life is more interesting on the Fringe. Fresh notes of green apple and citrus zest are layered with subtle vanilla and toasted hazelnut, shaped by perfectly balanced 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

2024 was a vintage defined by freshness and finesse in the Pays d'Oc. A temperate spring encouraged even budburst and steady vine development, setting a strong foundation for the season. Summer brought warm days balanced by cooling influences and timely rainfall, helping to preserve acidity while allowing flavours to develop gradually. The extended ripening period supported excellent fruit clarity and balance. Although yields were modest, grape quality was outstanding. The 2024 vintage is shaping up to deliver Chardonnay with bright natural acidity, pure fruit expression and a refined, elegant profile.

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.