



DEBUSSY

RÊVERIE

TASTING NOTES

The Reverie wines come from a land full of history. They are produced in the Southern French Languedoc-Roussillon, over four departments along the Mediterranean coast. Here, the northern mountains of the Pyrenees and the Cevennes embrace the vineyards of the Pays d'Oc like an amphitheatre. Thanks to a heritage of over 2600 years of winemaking traditions and a patchwork of climates, reliefs and soils, this region is home to a diversity of extraordinary wines.

VINTAGE

2024

GRAPES

100% Chardonnay

ORIGIN OF GRAPES

IGP Pays d'Oc - South of France. This 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 grapes packed with fruity aromas. It is the patchwork of wine-growing areas that create an expression of these grape varieties that are unique. This allows us to produce a versatile range of wines reflective of the region.

WINEMAKING

Harvested during the night to keep the acid levels at their optimum, the grapes are pressed and the first juices are selected to enhance the wine's golden colour. The fermentation is led between 12 to 17°C, on French oak to empower the Chardonnay roundness.

TASTING NOTE

An elegant, medium-bodied Chardonnay displaying vibrant citrus fruit, layered with notes of peach, green apple and white pear. The palate is rich and rounded with subtle toasty nuances, finishing with a gentle struck-match complexity.