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# Domaine St Andre Barrel Fermented Chardonnay

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**Code**

ANDR035

This Premium Chardonnay is one of those treasures that can only be found on a singular land like the Domaine Saint-André. It is the golden gem of the vineyard.

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**Tasting Notes:**

This wine has a lustrous golden color. It is complex and expressive with notes of ripe pears and quince. There are subtle aromas of vanilla, honey and marron glacé. The palate is opulent with a silky texture. This wine is well balanced, with subtle toasted oak character.

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Specification	
Vinification	The harvest takes place at night, when the temperatures are the coolest. Gentle pressing in a pneumatic press preserves quality. Fermentation and maturation take place in French new oak barrels of 400 L providing toasty and vanilla notes. 50% of the wine undergoes a malolactic fermentation. The wine is kept on its fine lees for 4 months before bottling
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	White Wine
Grapes	Chardonnay
Genres	Vegan, Vegetarian
Vintage	2022
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Domaine St Andre
Producer Overview	In the heart of Languedoc , facing the town of Sète and Mont Saint Clair, cradled by the Lagoon of Thau, the Domaine Saint-André, with an area of 30 hectares, brings together all the traditional grape varieties of the Languedoc ( Cinsault, Carignan, Chardonnay, Muscat, Roussanne, Vermentino and Viognier ), to which are added certain Bordeaux grape varieties ( Merlot and Cabernet Franc ). Its vineyard benefits from a Mediterranean climate tempered by maritime influences. Its soil, predominantly clay-limestone, is conducive to the production of excellent quality wines.
Closure Type	Cork
Food Matches	Enjoy this wine with white meats, pasta carbonara, white truffle risotto, or chicken tagine with cristallized lemon. Serve it slightly chilled