

# PAULINE white

IGP Pays d'OC



LES  
AUGUSTINS



PAYS D'OC

*Pauline*

*San Francisco 1983*

## GRAPE VARIETIES

Assemblage de 100% Chardonnay : 40hl/ha

## TERROIR

The Vines are located on Fontanes and Triadou french communes. Thanks to a low production, manual grape harvest, and a meticulous selection, the grapes are gathered at their perfect maturity and in the best conditions. This unique characteristic comes from clayey and chalky fields made of fallen debris as well a micro climate. The vineyard is under the Mediterranean and continental influences, in which temperatures vary from high to low, especially in summer time when it is hot during the day and cool at night.

## HARVEST

Meticulous selection in sorting table, destemming and crushing.

## WINEMAKING

Direct pressing.

Racked by natural cold settling.

Lees decant naturally through refrigeration.

In the middle of fermentation, transfer to old French oak.

Aging of 6 months on fine lees with regular stirring on the lees.

Vinification and aging are under the control of oenologist Pascal CHATONNET.

## TASTING NOTES by Olivier POUSSIER World's Best Sommelier 2000

A beautiful definition of the fruit, an open nose on yellow fruits. A mouthful of good harmony between alcohol and acidity.

Olivier Poussier  
Meilleur Sommelier du Monde