



LE PETIT MAURICE

IGP Cévennes – White Chardonnay

Petit Maurice is the friendly, accessible face of our wines and, of course, of our winegrowers. Petit Maurice is the wine our families serve at their table every day. Up until now, Petit Maurice was only available to our winegrowers. But as all good things are wonderful to share, Cave Saint Maurice would like to share it with as many people as possible. Enjoy my friends.



Soil: Limestone-Clay

Varieties: Chardonnay

Age of Vines: 20 to 40 years old



Vinification: Destemming, direct pressing, fermentations in thermo-regulated tanks



Ageing: Stainless steel tanks

ABV: 13% vol

Yield: 60 Hl/ha



Visual Aspect:

Yellow color with green tints

Nose:

Aromas of fresh white fruit. Hint of white flowers

Palate:

Pear and honey aromas. Well balanced and fresh in the mouth



Food Pairing:

White meat, sweet-savory dishes



Service Temperature: 10-14°

Conservation: 2 to 3 years