

# TANDEM

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#### Appellation

IGP Côtes du Lot

#### Cuvee

TANDEM dry white

#### Grapes

65% Chardonnay, 25% Chenin, 10% Viognier

#### Bottling

At the winery by GAYRAUD Family

#### Presentation

Tradition Cannelle bottle

#### Terroir / Yield

Vines planted across 2014 and 2015 on a limestone terroir - 4<sup>th</sup> terrace of Lot Valley  
Intense hand work at the vines, manual harvest - yield of 40 hl/ha.

#### Wine-making/ Ageing

Direct pressing of the entire bunches, sulphites using is limited thanks to the carbonic ice.  
Vinification and ageing in stainless steel tanks for the first 70% and in French oak barrels for the last 30% (20% of new oak and 80% of one and two wines barrels); bottling after 6 months.

#### Tasting notes

The wine has a pale yellow colour. The three grapes act in symbiosis: on the nose, the Viognier shows really intense aromatic to go after on the Chardonnay expression. In mouth, roundness and smooth taste will be dominant, at the end the Chenin minerality keeps you coming back.

#### Laying-down potential

3 years maximum

#### Service temperature

To serve between 10° and 12°C

Can be drunk for itself as an aperitive. It will be perfect on summer dishes or on cheese, fish and white meat.

