

TANDEM



Appellation
IGP Côtes du Lot

Cuvee
TANDEM dry white

Grapes
60% Chardonnay, 30% 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 - 4th 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 80% and in French oak barrels for the last 20% (*Barrels of 1 and 2 years*); 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
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.

PRODUCT IN CONVERSION TO ORGANIC AGRICULTURE

