

DEBUSSY



RÊVERIE

TASTING NOTES



The Reverie wines come from a land full of history. They are produced in the Southern French Languedoc-Roussillon, over four departments along the Mediterranean coast. Here, the northern mountains of the Pyrenees and the Cevennes embrace the vineyards of the Pays d'Oc like an amphitheatre. Thanks to a heritage of over 2600 years of winemaking traditions and a patchwork of climates, reliefs and soils, this region is home to a diversity of extraordinary wines.

VINTAGE

2019

GRAPES

100% Chardonnay

ORIGIN OF GRAPES

IGP Pays d'Oc - South of France. This region benefits from the Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for a perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce grapes packed with fruity aromas. The terroir effect is very noticeable in this region due to the great variety of winegrowing areas that create an expression of the grape varieties that is unique.

WINEMAKING

Harvested during the night to keep the acid levels at their optimum, the grapes are pressed and the first juices are selected to enhance the wine's golden colour. The fermentation is led between 12 to 17°C, on French oak to empower the Chardonnay roundness. Once ferment is complete, the wine is bottled and aged until due for release.

COLOUR

Golden yellow with green hues.

NOSE

Toasted notes of apricot, peach and honeysuckle hints, followed through by struckmatch.

TASTE

Round and rich, packed with white nectarines, green apples and kaffir lime. A stong acid line that follows through to a lingering fresh finish.