

CHÂTEAU DE MUS

CHARDONNAY MUS PAYS D'OC IGP



ABOUT THIS WINE

The Château de Mus from Domaines JULIEN & Fils in Mus Pays d'Oc IGP offers a meticulously crafted Chardonnay. Harvested at night and fermented in stainless steel tanks, it has a straw color with notes of white flowers, pear, and lemon. Best paired with fish, mushrooms, or white meat.

TASTING NOTES

Beautiful straw color, expressive nose of white flowers and fresh fruits. On the palate, it is fresh with notes of lemon, grapefruit, and softening pear. Serve well chilled.

VINIFICATION

Grapes protected from oxidation, harvested at night, direct pressing in CO2 atmosphere, fermented with selected yeasts in stainless steel tanks for 30 to 40 days, aged on fine lees with regular stirring, fining, filtration, and bottling.

PRODUCER

Château de Mus

COUNTRY

France

REGION

Languedoc

ALCOHOL CONTENT

13.5%

VINTAGE

2024

GRAPES

CHARDONNAY

COLOR

White

STYLE

Dry

AROMAS

White flowers, Fresh fruits (pear, lemon)

PAIRINGS

Fish in creamy sauce, Mushrooms, White meat

SERVING TEMPERATURE (°C)

10-11

