

ÔPIA

ORGANIC NON FERMENTED CHARDONNAY SPARKLING BEVERAGE



GRAPE VARIETIES

100% Chardonnay

TERROIR

• ORIGIN

South of France.

• SOIL

Clay-limestone.

• CLIMATE

Mediterranean.



TECHNICAL CHARACTERISTIC

• TASTING NOTES

ÔPIA Chardonnay is a sparkling organic alcohol-free drink characterised by its delicate yet persistent bubbles. It offers a pale yellow hue and bright silver core. The nose is dominated by fresh, crunchy aromas of white flowers, green apple and white pear which combine harmoniously with citrus fruits and buttery notes. Its creamy mousse coats the palate and gives way to subtle aromas of citrus fruits and an exceptionally fresh finish.

• MAKING PROCESS

The grapes are de-stemmed and crushed followed by skin maceration at cold temperatures of around 4°C. The maceration process, which is carried out before pressing, lasts for 8 hours and enables optimum extraction of all the components in the grape such as polyphenols, anthocyanins, tannins and resveratrols as well as minerals and aromatic precursors. The ageing process involves the infusion of organic grape pips and French oak in order to ensure excellent aromatic complexity.

ALC.
0% vol.

STORAGE TEMPERATURE

Constant, between 10° and 12° Celsius

SERVING TEMPERATURE

8° to 10° Celsius

STORAGE

5 years

RESIDUAL SUGAR CONTENT

48 g/l



DOMAINES
PIERRE CHAVIN