

# ÔPIA

ORGANIC NON FERMENTED CHARDONNAY BEVERAGE



## GRAPE VARIETIES

100% Chardonnay

## TERROIR

- **ORIGIN**

*South of France.*

- **SOIL**

*Clay-limestone.*

- **CLIMATE**

*Mediterranean.*



## TECHNICAL CHARACTERISTIC

- **TASTING NOTES**

*ÔPIA Chardonnay is an organic, alcohol-free drink with a pale yellow hue and clear green glimmers. The nose discloses aromas of acacia flower and white peach combined with a touch of citrus and vanilla. The palate is fresh with a pleasant touch of acidity and a very long 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

*47,87 g/l*



DOMAINES  
PIERRE CHAVIN