

# THREE HENRYS



## 2019 Chardonnay

### The Estate:

Located in Languedoc in the rolling hills below the Montagne Noir, the vineyard enjoys a sunny Mediterranean climate but without the excessive heat of the Seaside. The proximity to the Montagne Noir guarantees cool nights to counter the hot, sunny summer days. The property is not organic but natural, and responsible farming is actively practiced. Clippings become mulch. There are multiple bee colonies on the estate. And a great variety of vegetation is present under the old olive, cypress and Mediterranean pines.

### Tasting Notes:

This is our delightful expression of the South of France. Reminiscent of exotic fruits, green apple and lime zest, the wine is crisp with a delicate balance between fruits and minerality.

### Producer Notes:

#### Soil type: limestone, clay, some schist

Planted in lower elevations 250-300 feet above sea level on the estate adjacent to creeks and by creek beds, the vines are around ten years in age.

Grapes are harvested at night to keep them cool. After direct pressing, the juices are held in stainless tanks at eight degrees Celsius. Clear setting of the new wine and yeasting are done at 24 hours, with no malolactic fermentation.

### For more information, contact:

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**SKU #:** 3552657020995

**Content:** 100% Chardonnay  
13% Alcohol/Volume

**Region:** IGP Pays D'oc

**Winemakers:** Olivier and Nicolas Mandeville

 Bee friendly agriculture is practiced

[threehenrys.com](http://threehenrys.com)