HOUSE OF TOWNEND

Les Argelières Chardonnay

Price	£11.99
Code	ARGE001

Made to our exacting specifications, Les Argelieres is a unique range of modern, fruity varietal wines from the Languedoc, made with the aim of showing the elegance, subtlety and perfect varietal 'signature' of each grape variety as planted in the warmth of Southern France. This ripe and tropical fruit-laden Chardonnay shows how well the noble Chardonnay grape can blend and fuse with toasty oak, from grapes grown on cooler hill sites and with a yield that is limited so as to express the buttery, golden apple and creamy characters that this grape is knowN for. Almost New World in character, but with layers of complex minerality and freshness.

Tasting Notes:

Shimmering gold in the glass, aromas of ripe apples and dainty hints of vanilla and nuts with a buttery note. Dense and velvety on the palate but ever so fresh with a long finish.



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Specification	
Vinification	The ripe grapes are picked at optimum time, with sugar and acidity crucial. The grapes are picked by hand, and pressed using a soft pneumatic press to minimise bruising and over extraction. The juice is cool settled for 2 days, then fermented in steel thermo-regulated tanks using natural yeasts for around 23 days, before a portion is racked into used and new French oak with a high degree of toast to bring rich buttery, toasty, vanilla notes to the finished wine. The acidity is adjusted to allow for any variation and the wine bottled after ageing on lees in tank.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	White Wine
Grapes	Chardonnay
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Soft, fruity and aromatic
Producer	Marilyn Lasserre
Producer Overview	Marilyn is a genuine pioneer. Since she arrived back to France in 2008, she has significantly contributed to the renewed success of Languedoc's wines.
Closure Type	Cork
Food Matches	Great to drink with nibbley food. Try with hummus and grilled flatbread.