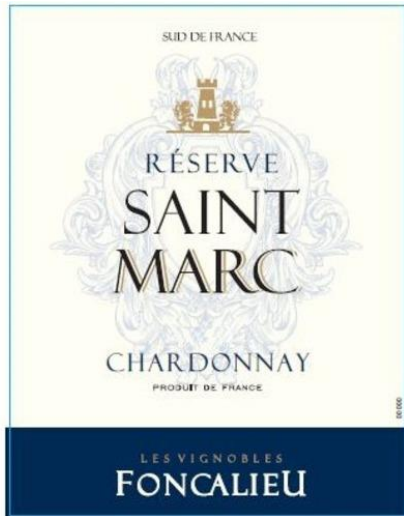


the wine trust

HERITAGE • TRADITION • CRAFT



Background

Owner: Vignobles Foncalieu Cooperative

Country: France

Region: Languedoc / Southwest France

Annual Production: 50,000cs

Description: Reserve St Marc is made by the Foncalieu cooperative located in Puycheric in the Languedoc region of southwest France. A 50 year old endeavor, Foncalieu has 650 growers who collectively farm over 4,000 hectares of vineyards stretching over a variety of terrains and terroirs. With state of the art facilities, a quality-driven approach and an experienced management team, the coop has been named one of the 50 best known wineries in the world.

Wine Notes – 2020 Reserve St. Marc Chardonnay

Reserve St Marc is made by the Vignobles Foncalieu Cooperative in southwest France. An extensive enterprise, Foncalieu brings together 650 growers who collectively farm 4,000 hectares of vineyards stretching across a variety of terroirs in the Languedoc. The Chardonnay used in this bottling comes from Puycheric and is grown on clay-limestone soils. The winemaking focuses on drinkability and varietal character, eschewing oak influences to allow the beauty of the fruit to shine through. This certified Vegan wine is a lovely yellow color with straw and golden glints and features intense notes of white flesh fruits and flowers. Ideal as an aperitif or with seafood, it is a perfect everyday sipper.

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	Puycheric, Languedoc, Southwest France
Vine Age / Yields:	15-30 years old
Production Volume:	~8,000cs
Vineyard Characteristics:	Clay and limestone soils on a flat exposure
Wine-Making / Vinification:	Mechanized harvest, 100% destemmed fruit, 2 hours of skin maceration followed by pneumatic pressing 2 week temperature controlled fermentation in stainless steel tanks using select yeast, followed by racking 2 month aging on fine lees in stainless steel vats to allow fruit characteristics to emerge, clarified, filtered.
Alcohol / Volume:	12.0%
Residual Sugar:	4.0 g/L
pH:	3.2