L'OSTAL
Blanc

L'OSTAL BLANC CHARDONNAY

PAYS D'OC - IGP - BLANC

2025



The vintage

The year was marked by dry and heatwave conditions, with low rainfall throughout the growing season. A few beneficial spring showers supported satisfactory vine development, despite overall limited water reserves.
The summer was particularly hot, with two heatwaves in June and August, as well as a hail episode affecting part of the vineyard. As a result, yields were naturally low due to water stress. Grape ripening required careful harvest timing to avoid over-concentration and to preserve freshness, balance and aromatic expression. A more temperate autumn allowed the harvest to take place under favourable conditions.
Harvest began on August 21 with Muscat Petits Grains (hand-harvested), followed by Roussanne on August 22, and Viognier and Marsanne on August 26.
Except for Muscat, the white varieties were machine-harvested at night to preserve freshness. A hailstorm on July 1 resulted in very low yields, offset by excellent grape quality, with fruit showing fine structure and aromatic complexity.

Vinification

The grapes are machine-harvested at night to preserve freshness. Direct pressing is carried out in a closed-cage press, with a strict separation between free-run and press juices.
After yeast inoculation, fermentation takes place in stainless steel tanks, followed by a post-alcoholic fermentation racking. The wine then undergoes a short ageing on fine lees to enhance texture and complexity.
After racking and sulphiting, the wine is stored and aged in full stainless steel tanks, with regular analytical monitoring to ensure precision and stability.

Tasting note

Pale yellow colour with very subtle green highlights. The nose is fresh and fruit-driven, revealing aromas of white-fleshed fruits such as peach, pear and apricot, complemented by a light citrus touch that adds aromatic freshness. On the palate, the wine shows lively acidity, good intensity and a well-defined aromatic presence. The flavours are persistent, leaving a delicately perfumed finish.

Blend

100% Chardonnay

Alcohol by volume

14% vol.

Food pairings

- Aperitif : Summer platters, composed salads
- Seafood: scallops, langoustines, sea urchins
- Grilled white meats
- Fish en papillote, cheese soufflé
- Soft cheeses
- Desserts: pavlova, strawberry cake

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