



CHARDONNAY - 2025 VINTAGE



IGP PAYS D'OC

A characterful Chardonnay combining richness, elegance and an authentic expression of the Camargue terroir.

Chardonnay is a wine of great finesse, with a luminous golden color. Made from 100% Chardonnay grapes, it fully expresses the aromatic richness and generosity of the sandy terroirs of the Camargue.

This wine impresses with its balance between freshness and creaminess, offering an elegant and indulgent tasting experience.

FEATURES

Colour: yellow dress with pale gold highlights.

Nose: powerful aromas of ripe pineapple, meringue biscuit and gourmand notes reminiscent of candy.

Palate: ample attack with plenty of volume, smooth texture and persistent *finish*.

Development

- Certified organic farming: total conversion of the estate and environmentally friendly practices since 2008.
- 100 % Chardonnay.

Service

Ideal temperature: around 11°C.

Serve chilled as an aperitif.

During the meal: fish, white meats, poultry or rabbit.

Pairs perfectly with honey-flavored goat cheeses or blue cheeses.



WINEMAKING & AGING

Winemaking

Since the 2012 vintage, the wines have been vinified according to the organic charter, with limitation of inputs, particularly sulfites, in order to preserve the natural qualities of the grapes as much as possible.

- Mechanical harvesting with a destemmer.
- Protection of the grapes during transport to the winery.
- Receiving the grapes in a stainless steel draining container to separate the juices quickly and limit oxidation.
- Extraction of musts by pneumatic press under controlled atmosphere (nitrogen) and controlled temperature.
- Very little settling in order to promote the expression of varietal aromas and volume in the mouth.
- Yeasting with selected yeasts.
- Regulated alcoholic fermentation between 18 and 20 °C.
- Woody influence during fermentation, providing structure and aromatic complexity.

Livestock farming

- Aged on fine lees with regular stirring to enhance roundness and texture.
- Rapid racking under CO₂ to protect the wine.
- Tangential flow filtration.
- Bottling then storage in cellars at 14°C until shipment.

AWARDS & REWARDS



Silver Medal – Féminalise 2026
Gold Medal – Féminalise 2025
Gold Medal – Féminalise 2024



Gold Medal – Concours Général Agricole Paris 2023
Silver Medal, Concours des Vignerons Indépendants 2023



Gold Medal – Chardonnay du Monde 2022
Bronze Medal – Chardonnay du Monde 2020
Gold Medal – International Wine Challenge 2019



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Alcohol abuse is dangerous for your health, please drink responsibly.