



ARROGANT FROG

Ribet White Chardonnay 2023



Category:	WINE
Style:	WHITE WINE
Variety:	CHARDONNAY
Region:	LANGUEDOC
Vintage:	2023
Volume:	750ml
Vineyard:	Soil: clay and limestone. Age of the vineyard: 19 to 26 years old. Pruning: Guyot simple. Density of plantation: 4400 plants/ha. Harvest: mechanical at night. Average yield: 52 hl/ha. Elevation: 180 meters. Climate: Mediterranean with oceanic influences.
Vinification:	Careful selection of the best grapes after a mechanical harvest at night to avoid oxidation and preserve the maximum fruit expression. Destemming of the grapes and cooling down of the must upon arrival at the winery. No skin contact, pneumatic pressing, racking at 8/10C. Malolactic fermentation for 20% of the cuve.
Appearance:	Pale gold with green tints.
Bouquet:	Elegant nose with aromas of tropical fruits and stone fruits combined with a hint of fresh hazelnut.
Palate:	Well-rounded and smooth with a well-balanced acidity.
Food Match:	SEAFOOD

Technical Analysis:

Alcohol:	13.50%	pH:	3.4
Residual Sugar:	2 g/l	Packaging:	6 x 750ml
Titrateable Acidity:	3.5 g/l	Hancocks Product:	44001