



# ARROGANT FROG

## Ribet White Chardonnay 2023



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	CHARDONNAY
<b>Region:</b>	LANGUEDOC
<b>Vintage:</b>	2023
<b>Volume:</b>	750ml
<b>Vineyard:</b>	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.
<b>Vinification:</b>	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.
<b>Appearance:</b>	Pale gold with green tints.
<b>Bouquet:</b>	Elegant nose with aromas of tropical fruits and stone fruits combined with a hint of fresh hazelnut.
<b>Palate:</b>	Well-rounded and smooth with a well-balanced acidity.
<b>Food Match:</b>	SEAFOOD

### Technical Analysis:

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