

# Arrogant Frog Chardonnay Organic

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Within a couple of years, Arrogant Frog has made itself the mascot of our Estates. The humble winemaker shows that with creativity, know-how and a sense of humour, one can make Southern French wines shine around the world and give pure pleasure, at a reasonable price! Arrogant Frog represents our South of France “Art de Vivre”. Château Arrogant Frog is made out of 20 hectares (50 acres) in the Limoux grand cru. The Arrogant Frog cuvées are Château Arrogant Frog, Arrogant Frog reserve, as well as single varietal or blends.



- Appellation : IGP Pays d'Oc
- Grape Variety : 100% Chardonnay

## Tasting notes

- Colour: Bright gold yellow with straw yellow tints
- Nose: Very elegant with a quintessence of pineapple, hazelnuts and lime-blossom, aromas of quince, vanilla and toasted bread.
- Palate: Rich and mellow, with tropical aromas coming first and evolving towards more mineral and buttery notes.
- Food pairing: Serve at 10°C with seafood and fish dishes, white meats and also Foie Gras, blue cheeses or fruit desserts. This wine will also be very enjoyable alone as a relaxing drink!

## The Vineyard

The vineyard has been farmed organically for the past 10 years.

Age :19 to 29 year- old vines with low yield

Soil type: Limestone and gravel.

Harvest: mechanical harvest at night in order to avoid oxidation

Average yield: 45 hl/ha

## Wine Making

Destemming of the grapes, no skin contact, racking at 10°C. The wine ferments for 4 weeks with selected yeast: 80% in stainless steel vats and 20% in American oak barrels. Those 20% are then aged for 3 months in barrels before being blended with the non- oaked wine.

<https://www.arrogant-frog.com/en/the-wines/chardonnay-organic-wine/>