

LAURENT MIQUEL, LANGUEDOC, FRANCE

**MENTZENDORFF**  
*wine shippers since*  
**1858**

# SOLAS CHARDONNAY

*Laurent*  
**MIQUEL**

## DETAILS OF PRODUCTION

'Solas' is the Irish for 'light', and in French means 'joy', 'pleasure' and 'enjoyment'. Laurent Miquel's Solas wines reflect the purity, balance and light-handed approach that characterises Laurent's approach to winemaking. To make the Solas Chardonnay, they used night-time harvesting, press with juice selection, must clarification at low temperatures, fermentation at 16-17°C, and 50% aged in French barrels (1-2 years old) for 6 months.

## TASTING NOTES

Solas Chardonnay is a well-balanced, food-friendly wine which treads the fine line between rich oak aged character and crisp minerality. This complex wine shows generous fruit character coupled with a burst of aromatic, crisp pear.

## HOW TO SERVE

A classic Burgundian style French Chardonnay which will pair beautifully with fine cuisine such as seared scallops or a duck terrine. Ready to drink, serve between 10°C and 12°C.

**VINTAGE**  
2021/2022

**STYLE**  
White

**BLEND OF GRAPES**  
100 % Chardonnay

**ALCOHOL**  
13%

