



TECHNICAL NOTES



LA NOBLE 2008 CHARDONNAY

HPS introduced the La Noble brand in 1989, and was one of the first importers to realize the untapped potential of the Languedoc region of Southern France. The wines are blended by HPS, and, over the past 20 years, have been recognized more than 30 times for their consistent quality, character and value!

VINEYARDS

Fruit is sourced from high, cool vineyards around Limoux and north of Pic St Loup, except in cold rainy years, when much of it can come from villages in the usually hot districts adjoining the Mediterranean, notably Florensac and Marseillette. These are typically 30 miles inland, at elevations of 600 to 1,200 feet above sea level.

APPELLATION

Vin de Pays d'Oc.

COMPOSITION

100% Chardonnay.

VITICULTURE

Yields of 5.5 tons/acre.

VINIFICATION

Fermented in stainless steel tanks, at cool, controlled temperatures. Aged "sur lie" until bottling. Unoaked.

ALCOHOL

13%

TASTING NOTES

Fresh peach and pear aromas on the nose, with a subtle hint of acacia. Lush yet lively – a beautifully balanced Chardonnay.

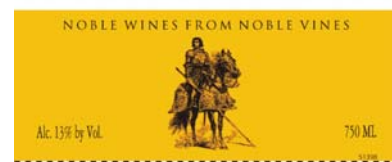
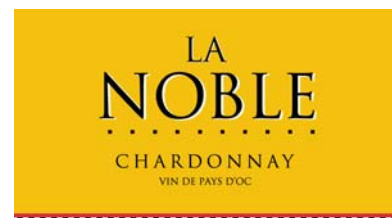
SERVE WITH

A perfect aperitif, it will accompany a wide variety of food including creamy pasta dishes and fish, poultry and pork.

ACCOLADES

87 pts, "ridiculously inexpensive...of considerable merit." – The Wine Advocate, Values Report, 8/09.

More than a dozen recommendations from the Wine Advocate and Wine Spectator over the past 10 years!



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