



CABERNET SAUVIGNON

MERLOT

PINOT NOIR

SAUVIGNON BLANC

CHARDONNAY



THE VINEYARDS

French Maid wines originate in the vineyards of the Languedoc-Roussillon region in southwestern France, where grapes have been grown for over 2,000 years. Bounded by Provence to the east, the Mediterranean Sea to the south and the Pyrenees Mountains to the west, Languedoc-Roussillon is part of a larger appellation known as Vin de Pays d'Oc, which was created by the French government in the 1970s to encourage the production of regionally distinctive wines. Languedoc-Roussillon's alluvial soils, warm, sunny days and cooling breezes from the nearby Mediterranean are ideal for cultivating a diverse range of premium wine grapes.

WINEMAKING

French Maid wines are crafted by a family-owned French winery with extensive vineyard acreage in the Languedoc-Roussillon region. The company's wines are sold in more than 20 countries to a demanding audience of traditional wine drinkers, so quality is paramount. To fashion French Maid, American winemaker Melissa Bates consults with her Languedoc counterparts to marry old world winemaking traditions with new-world style, creating delicious varietal wines like this outstanding 2007 Chardonnay.

WINEMAKER'S NOTES

This fresh, delectable Chardonnay boasts fragrant citrus, stone fruit and honey aromas with complementary floral and bread toast scents. On the palate, the wine displays an excellent balance of bright fruit and sweet oak tones, with vibrant lemon crème, honeydew melon, white peach and toasty oak flavors culminating in a soft, lingering finish. Delightful with a broad range of foods, it's especially tasty with crab cakes, grilled fish, richly sauced chicken and pork dishes, and white-sauce pastas.

*Melissa Bates*

VARIETAL	100% CHARDONNAY		
APPELLATION	VIN DE PAYS D'OC		
GROWING REGIONS	LANGUEDOC-ROUSSILLON, SOUTHERN FRANCE		
FERMENTATION	STAINLESS STEEL TANKS		
TOTAL ACIDITY	0.55 G/100 ML	PH 3.48	ALCOHOL 13.2%

