



**Wine:** 1850 Blanc  
**Domaine éric Gelly**  
**Vintage:** 2014  
**Grape Variety :** Chardonnay, with plot selection.  
**Alcohol:** 14%

### Vineyard

**Country/Region :** France / Languedoc-Roussillon.  
**Appellation :** Côtes de Thongue (IGP).  
**Soil :** Calcareous-Clay.  
**Age of the vines :** 40 years old.  
**Pruning :** Trellising on thread with pruning in Guyot simple.  
**Harvest :** Sorting of the harvest.  
**Yield :** 40 hl/ha.

### Vinification & maturing

The harvest takes place during the night with protection of the grapes, keeping the fresh aroma. After stalking and sorting the grapes, the grape is press in a pneumatic press. The free-run juice and the press juice are separated, to win a best complexity of aroma for this blending. To make more fruit and fat, maceration on “bourbe” (deposit from the must) is made for 7 days.

### Tasting notes

This wine is characterized by her pale yellow colour, with grey deep reflection.  
The nose is dominated by aroma of white flowers and by crystallized fruits.  
The mouth is fresh and also fleshy. A lot of elegance with notes of crystallized pears, peaches and white flowers, and with a good length.

### Food pairing

To degust with a Carpaccio of Scallops, a Scallops with vanilla and truffles, a turbot with cream, duck Foie Gras and for the dessert, with a “Bourdaloue” tart (almond and pear).

### Serving temperature

10°C  
(Indeholder sulfitter)

