

Obvious Wines

No 04 Rich & Oaky Chardonnay

THE FACTS



COUNTRY: France

REGION: Languedoc-Roussillon

APPELLATION: IGP Pays d'Oc

CEPAGE: 100% Chardonnay

WINEMAKING: The grapes are double-sorted, gently pressed, and fermented at cool temperatures to retain freshness. Partial malolactic fermentation enhances the wine's body, while aging in French oak for 10 months adds layers of flavor and complexity

ALCOHOL BY VOLUME: 14.0%

AGING: 10 months in French oak with 20% new barrels

THE STORY

Created by reformed “wine-snob” originally from Champagne, France, founder Brice Baillie noticed a gap between an overall growing interest and love for Boutique, Vegan & Eco-friendly wines, yet high level of intimidation towards selecting and discussing them.

In 2018, he decided to create an accessible and playful brand that still checked all the necessary boxes of high-quality, eco-conscious wine. So, he got to work cold-calling wineries in California to identify those who were open to partnerships and met his criteria. Eventually, he got a bite, and Obvious Wines was born.

THE ADJECTIVES

OVERALL: Balanced Chardonnay with bright fruit and creamy richness

AROMAS / FLAVORS: Ripe orchard fruits, tropical notes, baking spice, and hazelnut hints

MOUTHFEEL: Smooth, round, and well-balanced with refreshing acidity

THE SELLING POINTS

Sustainably crafted, vegan-friendly Chardonnay

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Great with seafood, roasted chicken, creamy pasta, or mild cheeses

