



TERROIR

The terroir is made up of clay and limestone and in the Aude Valley at an altitude of between 350 and 500m.

CLIMATE

The valley has a Mediterranean climate with mountain influences, and experiences drastic fluctuations in temperature between night and day during the maturation period.

VARIETALS

100% Chardonnay, 15 year old vines.

VINIFICATION

After harvest the grapes are pressed and then the juice is then left to settle and clarified at low temperatures before fermentation takes place at a temperature of no more than 18°C. Finally, the wine is aged on the lees and undergoes malolactic fermentation in steel, until February/March.

TASTING NOTES

This wine is a brilliant yellow, with flashes of green. It has a fruity and flowery nose, and is a well-balanced and structured wine on the palate, with a solid expression of the soil in which it has grown, and a citrus finish.

SERVICE AND FOOD PAIRING

Serve at lightly chilled (10-13° C).

The wine can be appreciated alone but goes equally well with cheese on toast or grilled shrimps, salmon, or goat's cheese.

PACKAGING AND STORAGE

Sold in traditional Burgundy 0.75 bottle with a synthetic cork, and comes in cardboard cases of 12 bottles.

Store horizontally, in a cool in dry place. Drink within 2 to 3 years.