



TERROIR

This cuvée is elaborated from Chardonnay vines planted in the early 70s and are some of the oldest in Languedoc.

The terroir consists of clay and limestone typical of the Aude Valley and sits 440m above sea level.

CLIMAT

The valley has a Mediterranean climate with mountain influences, and experiences drastic fluctuations in temperature between night and day during the maturation period. However, at an altitude of 440m, with a south/south-easterly aspect, facing towards the Pyrenees, the vines exposure to the sun, winds, and altitude create a mesoclimate that favours a slow and long maturation period.

VINIFICATION

The vinification takes place in barrels for 100%. After alcoholic fermentation, the aging lasts until June-July after the harvest.

TASTING NOTES

This wine is a brilliant yellow, with flashes of green. A nose full of mature fruit and flower. On the palate it is ample and beautifully structured, rich and elegant fruity wine with a fresh, mineral finish.

SERVICE & FOOD PAIRING

Serve at lightly chilled (10-13°C).

Makes an excellent aperitif with toasts and foie gras. Also goes well with fish and shellfish and poultry or with goats cheese.