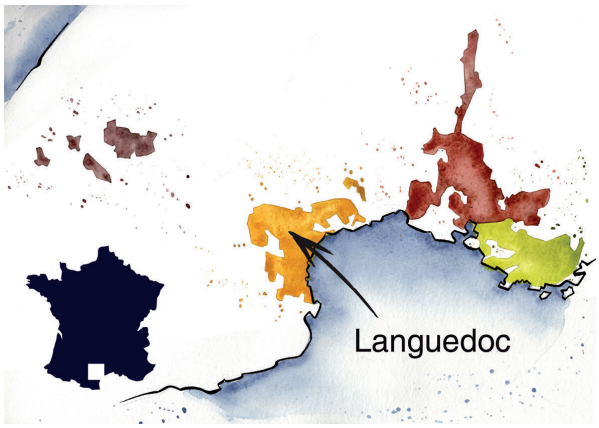
LA PETITE VIGNE
CHARDONNAY



Our parcels are spread out over many geographic zones giving us a wide range of choices of degree and terroir to build complex wines. One part comes from around the village of Puichéric in the Minervois with great balance of fruit & natural acidity from the cool climate. The other sizeable production zone is just south of St. Chinian where we are searching for fruit and weight in the mouth in the hot Bitterois climate.

Throughout our IGP vineyards we have limestone and clay soils. But the wind direction in Puichéric is usually Atlantic and quite cooler, bringing with it much more precipitation than the Mediterranean winds that blow over Beziers and onto St. Chinian. Traditionally, our chardonnay is planted in semi-fertile acidic soils for the acid we need for our naturally very ripe fruit profile.

To time the harvest right, we are using grapescan on each bloc so that we know exactly what flavor & aromatic profile we are going to get from each terroir and clone for assembling the chardonnay. This Chardonnay has 12 different component fractions, each of which adds to the creation of a complex & delicious wine.

We are harvesting at night, keeping the grapes cool with dry ice between the vineyard and the winery and pressing immediately after maceration with skin contact that lasts a few hours. For Chardonnay, we are selecting yeasts that show off the fruit and leave the wine fat while supporting the low temperatures. We keep the wine very cool post fermentation to reduce the possibility of oxidation. Our goal is a fresh and lively profile with nice weight in the mouth. After fermentation, the wines are racked off the fine lees and stored in temperature controlled tanks until bottling.

This wine is full of tropical and citrus fruit flavors, with a dry and refreshing finish. Some buttery and slightly nutty notes can also be found on the palate. Ideal as an aperitif, with salads, white meats and fishes. Fantastic with grilled prawns.

100% Chardonnay
Serve chilled, between 8 and 10°C.
Alc: 13,25 alc. /vol.
VA: 0.44 g/ H_2SO_4/l.
RS: 4.3 g/l
ph: 3.62

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