CHARDONNAY
2017

VINEYARD

ORIGIN

In the south of France, in the heart of Languedoc-Roussillon, the region around Limoux comprises a patchwork of micro-terroirs, offering exceptional opportunities for producing expressive and aromatic wines.

TERROIR

Chardonnay is a blend of wines from two terroirs with exceptional qualities. The Upper Valley terroir, with mainly clay and limestone soil, has a cool climate because of its altitude. It brings freshness and minerality to the Chardonnay. The Oceanic terroir, with its deep, predominantly sandstone soil and a damp climate tempered by hot spells, brings roundness and heft.

2017 VINTAGE

Weather patterns in Pays d’Oc in 2017 were very mixed.

A relatively cold and wet winter was followed by a rather dry spring. The start of the vine cycle was in keeping with the average, though delayed by sharp frost in some vineyards on the Mediterranean coast between Narbonne and Sète.

The summer was remarkably hot and dry, causing a significant water deficit. The drought halted the ripening process in some places, delaying maturities and making 2017 a relatively late vintage.

Very hot days and cool nights in September helped the grapes reach full maturity by harvest time, with excellent concentration.

2017 may be considered a very good vintage, with low yields due to successive frosts, drought and some local hailstorms, but excellent quality.

VINIFICATION

In order to obtain aromatic and expressive wines, the Chardonnay grapes are tasted before picking.

The grapes from each parcel are vinified separately to reveal all the expression of the terroir. They are destemmed and lightly crushed, then macerated on their skins in order to delicately extract all their aromas and flavours. After pressing and cold settling, alcoholic fermentation takes place at low temperature (18°C) to preserve all the primary aromas.

MATURING

The wines are matured in vats without exposure to air and bottled at our Mouton Cadet Winery in order to preserve all their freshness and fruit.

GRAPE VARIETY

The wine is made entirely from a single variety. Fresh and fruity, Chardonnay produces rich and well-balanced wines with complex and subtle flavours.

TASTING NOTES

Aspect: A glittering, pale buttercup yellow.

Nose: Elegant and stylish on citrus fruit and hazelnut aromas, developing a touch of hawthorn with airing.

Palate: A fresh and supple attack on highly expressive fruit flavours (citrus fruit, dried fruit and nuts, gooseberry), leading into a supple and seductive finish.

Alc. 13% vol.

MENU SUGGESTIONS

Fish beignets, mussels, lasagna, stuffed veal cutlets.

Serving temperature: 10 - 11°C

FORMATS:

75 CL

RANGE:

CABERNET SAUVIGNON
MERLOT
PINOT NOIR
SYRAH
SAUVIGNON BLANC
CHARDONNAY
VIognier