

Doamine de L'Herre Chardonnay NV

WINE DESCRIPTION

IGP Côtes de Gascogne

100% Chardonnay - Gascony is the perfect location for this major grape variety. It was an unexpected choice for these terroirs but the result is decisive... An elegant, easily accessible, immediately pleasurable Chardonnay.

TASTING NOTES

Deep yellow with topaz tints.

Noze of fresh with acacia-, pear- and sweet almond-tinged white flowers.

Fresh, full and round, balanced, subtle brioche taste with honey and preserved lemon notes.

FOOD PAIRING

Excellent as an apéritif or to drink with cooked shellfish, fish in sauce, white meat, fresh goat's cheese.



VINEYARD & PRODUCTION INFO

Vineyard name:	Castay
Vineyard size:	22 acres
Soil composition:	Sand
Training method:	Guyot
Elevation:	45 feet
Vines/acre:	1620
Yield/acre:	2.5 tons
Exposure:	Northern
Year vineyard planted:	2000
Harvest time:	September
First vintage of this wine:	2011
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition:	Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	66 °F
Maceration technique:	micro-oxygenation
Malolactic fermentation:	Yes
Type of aging container:	Barriques, fiberglass and Stainless steel tanks
Size of aging container:	300 HL
Type of oak:	French
Length of aging before bottling:	6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.1 %
pH level:	3.5
Residual sugar:	2.5 g/L
Acidity:	4.6 g/L

PRODUCER PROFILE

Estate owned by: CAP Wine International
Winemaker: Stephane Yerle
Total acreage under vine: 250
Estate founded: 2009
Winery production: 1,000,000 Bottles
Region: Languedoc Rousillon
Country: France