



Style:	Fresh, fruity and smooth Chardonnay.
Terroir:	Made up of Clay and Limestone typically from the Haute Vallée de l'Aude – Vines situated in the sites of Bordette, Subitre and Croux.
Climate:	Influences from Mediterranean and mountain. The temperature changes radically between night and day during the maturation period (12°C/30°C).
Variety:	Chardonnay 100%
Wine process:	The grapes are pressed and the must is to be clarified at low temperatures. The wine making takes place in stainless vats and the temperature of fermentation is well-controlled within 18°C. The malolactic fermentation is completed.
Ageing:	With fines lees until February.
Tasting notes:	Pale gold colour with green highlights. The nose is complex with notes of white fruits and white flowers. The mouth is ample with a good structure and balance. We could appreciate the fruity and the soil expression.
Vintage potential:	2 years.
To served with:	This wine can be appreciated on its own or with nice grilled cheese toasts or on grilled shrimps. Also it can be served with a salmon or even on goats' cheese.
Packaging:	Traditional burgundy bottle 0.75l. Plastic cork Cardboard of 12 laying bottles.