



## CHATEAU ANTUGNAC LIMOUX “LES GRAVAS” 2004

- Terroir :** The Terroir is made up of clay and limestone typically from the High Valley of the Aude River area and the altitude is about 400m high. Our Chardonnay vines are facing the Pyrenees Mountains and well exposed to sun and winds which create a micro-climate. It provides a long maturation of the grapes and some extraordinary condition to contribute to the outstanding wine. Gravas is an old Chardonnay vine, planted in the early 70's and surely one of the first Chardonnays planted in Languedoc area. The soil is a mix between clay, limestone, schist and graves'rocks.
- Climat :** Mediterranean with mountain influences. During the maturation period, the temperature changes radically between night and day ( 30°C/12°C)
- Variety:** Chardonnay 100%
- Free-run yield:** 30 HI / Ha
- Harvest:** Pick up by hand
- Wine process:** The grapes are pressed and the must clarified at low temperatures. The wine making take place in new oak barrels and the temperature of fermentation does not raise more than 19°C. The Limoux Appellation is one of the most restrictive French Appellation. Wine producer have to pick up the grapes by hand, make the wine in barrels and age it during 6 months minimum.
- Ageing:** It takes place in barrels, with fines lees until June. Regularly, we stir the lees.
- Testing notes:** The colour is pale gold with green highlights. The nose is mineral with notes of ripe white fruits, white flower and spices. The mouth is ample and the structure elegant with a good acidity. Rich and smooth, this wine reaches both fruity and mineral with long finals.
- Vintage potential:** 5 years.
- To served with:** This wine can be appreciated on its own or with “foie gras” toasts. Good also with sea food cuisine such as grilled fish, but also can be served on a creamy chicken and goat cheese.