



Les parcelles

IGP HAUTE VALLÉE DE L'AUDE



History

Les Parcelles offers a journey through our finest terroirs around Limoux and their grape varieties. This cuvée is the expression of parcel selections on the slopes of the Haute Vallée de l'Aude. Born in the heights of Roquetaillade, this wine captures the essence of our high-altitude vineyard, with the majestic Pyrenees mountain range as a stunning backdrop.

Vineyard

Our organically farmed plots are located on clay-limestone soils in our high-altitude terroir of the Haute Vallée de l'Aude, at 350 meters above sea level.

Grape varieties

Chardonnay

Vinification

Night harvesting to preserve maximum freshness. Cold skin maceration in the press for 12 hours to enhance white-fleshed fruit aromas. This Chardonnay then undergoes cold settling, fermentation at a controlled temperature, and a brief 4-month maturation in barrels.

Tasting notes

A lively and upfront attack, with floral aromatic notes that satisfy the desire for a white wine combining freshness and finesse. Serving temperature: 9 to 11°C.

Food pairing

Whether as an aperitif or paired with fish boasting delicate iodized flavors, this Chardonnay will also enhance the end of your meal with characterful cheeses such as goat cheese, pelardon, rocamadour, parmesan, or even a baked camembert.


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