



Very

IGP HAUTE VALLÉE DE L'AUDE



History

«Very Chardonnay» alone embodies the richness of our terroir. The terroir of the Haute Vallée de l'Aude allows the Chardonnay to ripen slowly, giving it freshness and finesse. These remarkable conditions, combined with vineyard practices that adhere to our «Protect Planet» charter, enable us to obtain the finest grapes to craft this wine... Very Chardonnay.

Vineyard

Our plots, on clay-limestone soils, are located in the terroir of the Haute Vallée de l'Aude.

Grape varieties

100% Chardonnay.

Vinification

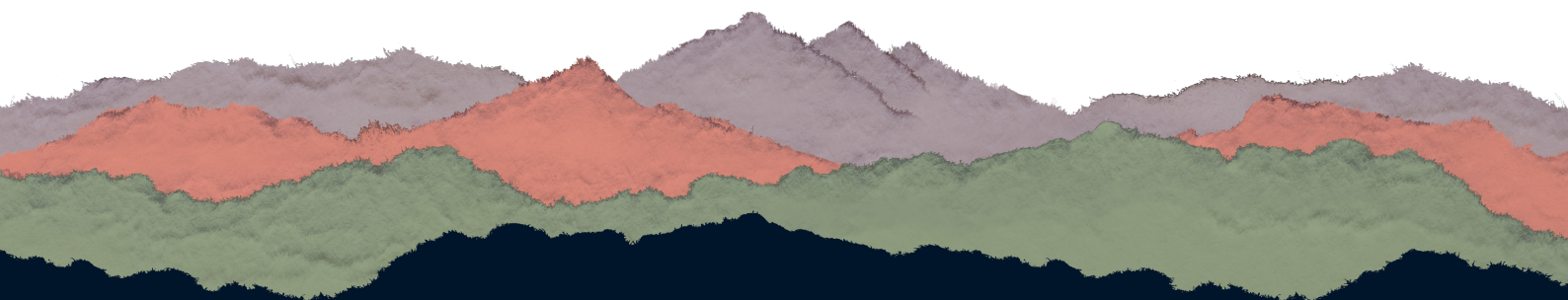
All the grapes are handpicked and sorted on a conveyor belt so that only the best grapes are pressed. The must is then transferred to 220 litre barrels to ferment. It is stirred every day for the first two months to 'nourish' the wine and extract aromas and complexity. The wine is matured in the barrels for 4 months.

Tasting notes

It will taste at its best if it is decanted half an hour before it is served at 12°C. Bright gold in colour, the nose will reveal scents of white flowers, citrus fruit, white peach and brioche which develop on the well balanced palate culminating on a fresh, long finish.

Food pairing

Imperial as an aperitif with friends, it will be a classy companion for an asparagus 'Charlotte' cake, a creamed filet of pike, a buttered sole or brochette of goat's milk cheese.




ANNE DE JOYEUSE
LIMOUX

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