



LA BUTINIÈRE

AOP LIMOUX CHARDONNAY



History

A pioneering project in our fight to preserve the environment, our «Protect Planet» program enhances the return of bees in our vineyards, witnesses of the quality of our agricultural methods and their effect on the environment. This ecosystem restores and preserves a pollen gathering area («Butinière»), conferring to our wines the genuine and authentic taste of the rejuvenated natural conditions for the vines.

Vineyard

«La Butinière White» is made from a selection of our best vineyard plots. To the West, the Atlantic climatic influences and the terroir of clay and limestone terraces develop wines' elegance. To the North-East, the predominant Mediterranean influence and terroir of clay and alluvium soils enhance fruit and body. To the South, grapes planted in the upper valley of the Aude benefit from the freshness of the Pyrenean climate. These exceptional conditions of production, careful cultivation of the vines and low yields allow us to obtain grapes of excellent quality to produce the unique style of this wine.

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 French oak barrels to ferment. The juice is stirred every day to 'nourish' the wine. It will then be matured in the barrels for 8 to 9 months.

Tasting notes

«La Butinière Chardonnay», is best decanted 30 minutes before being served at a temperature of 12°C . Pale yellow in colour with gold shades, the aromas on the nose of preserved fruit (apricots), white peach and grapefruit will open up on the well balanced palate, developing a mineral style with soft notes of honey and delicate vanilla, very long on the finish.

Food pairing

This AOP Limoux white will be a classy companion for steam cooked scallops, stone grilled king prawns, rolled fillets of sole with cep mushrooms, chicken with crayfish or a veal rib with morel mushrooms.

