



Very

IGP HAUTE VALLÉE DE L'AUDE



History

"Very Chenin" alone embodies the richness of our terroir. The terroir of the Haute Vallée de l'Aude allows for slow ripening of the Chenin grape, giving it freshness and finesse. These remarkable conditions, combined with vineyard practices that respect our "Protect Planet" charter, make it possible to obtain the finest grapes to craft this wine... Very Chenin.

Vineyard

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

Grape varieties

100% Chardonnay.

Vinification

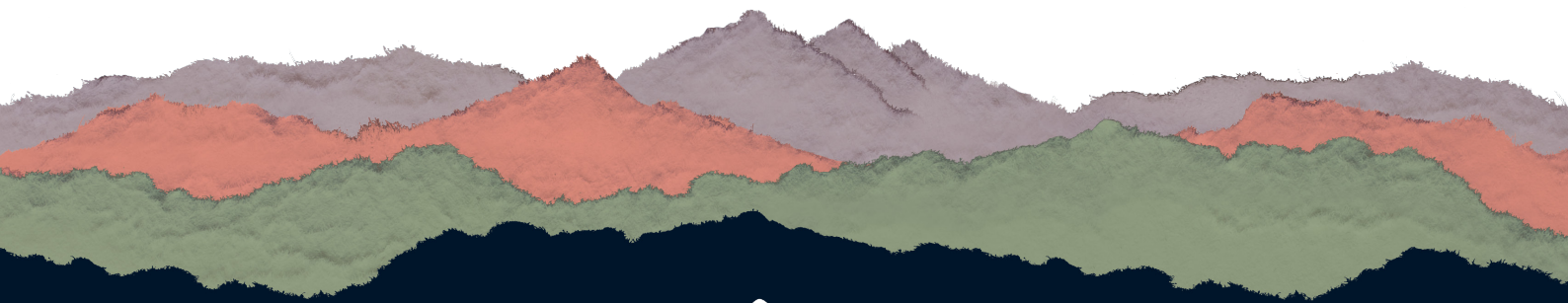
Vinification under flor yeasts in stainless steel tanks, without contact with oxygen, and using indigenous yeasts to reveal all the liveliness, beautiful tension, and typicity of a fresh Chenin. This cuvée is then aged for 4 months in tronconical wooden vats to give it a well-balanced structure.

Tasting notes

Bright color with green highlights, delicate nose of almond and tart apple. This Chenin, from the cool hillsides of the Haute Vallée de l'Aude, charms with its tense, lively and crystalline palate, where freshness is balanced with fine aromatic elegance. Serve chilled at 10°C.

Food pairing

As an aperitif or paired with sushi, oysters, sea bass carpaccio, and fresh goat cheeses.




ANNE DE JOYEUSE
LIMOUX

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