


Terres Amoureuses

Chardonnay - AOP Limoux


TERROIR



The 30ha of Chardonnay vines that are used to make «Terres Amoureuses» were planted in the early 70s and are some of the oldest in Languedoc. The terroir consists of clay and limestone typical of the Aude Valley and sits 400m above sea level.


The valley has a Mediterranean climate with mountain influences, and experiences drastic fluctuations in temperature between night and day during the maturation period. However, at an altitude of 400m, with a south/south-easterly aspect, facing towards the Pyrenees, the vines exposure to the sun, winds, and altitude create a mesoclimate that favours a slow and long maturation period.

VINIFICATION



The grapes are harvested manually and then delicately loaded into the press by gravity. The pressing is slow, the juice is refreshed and decanted in stainless steel tank. After settling, it is entonné in barrels by gravity. The proportion of new barrels is 20%. Alcoholic and malolactic fermentations take place in barrels and the ageing on fine lees lasts for 10 to 12 months. The wines are then assembled with their lees and the second part of the ageing continues in stainless steel vats until the following spring.

TASTING NOTES



This wine is a brilliant yellow, with flashes of green. A nose full of mature fruit and flower. On the palate it is ample and beautifully structured, rich and elegant fruity wine with a fresh, mineral finish.

