

ESTATE BOTTLED LES TOURS CHARDONNAY

LOCATION & CLIMATE

This area in the Languedoc region is renowned for producing some of the finest Chardonnay in the world. Chardonnay is planted all around the area of Limoux and does extremely well in the cool microclimate. These particular vines are planted in the mid slopes of the foothills East to West to soak up as much sunshine as possible during the day for a slow quality maturation.

SOIL

The soil is composed of limestone and clay which helps maintain a fairly cool soil temperature. There is a high concentration of organic and mineral components.

VINES AND VINEYARD MANAGEMENT

The vineyards are about 20 years old and are pruned in the Cordon de Royat method with high density of about 2000 vines per acre. A green harvest is practiced with this Chardonnay in July/August to gain concentration and complexity in the remaining bunches of grapes.

VINIFICATION AND AGING

Long skin contact is used to bring out the intricacies of the delicate Chardonnay grape. Cold maceration takes place before cold fermentation in stainless steel tanks and then extended time on the lees in tank helps to add complexity.

VINTAGE 2007

The summer was quite cool and offered perfect conditions for slow ripening. This was followed by dry warm winds 2 to 3 weeks before harvest which brought the grapes to an ideal maturity.

TECHNICAL INFORMATION

100% Chardonnay

Residual sugar: 2.6 grams per litre

PH: 3.4

Alcohol content: 13.5 %

TASTING NOTES

This luscious wine starts out with aromas of custard and orange blossom on the nose. The mouth feel is creamy yet perfectly balanced with acidity and revealing flavours of tropical fruit mixed with citrus and overtones of brioche and minerals.

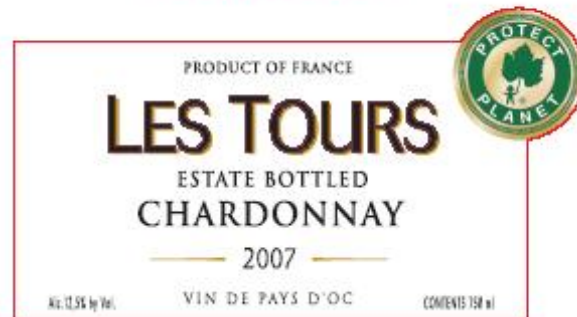
SERVING SUGGESTIONS

Chill to approximately 45 degrees Fahrenheit. This wine is bright and lively and will match well with poached white fish with a beurre blanc, pasta with a carbonara or white clam sauce, baked lobster thermidor or grilled pork tenderloin.

CERTIFIED ENVIRONMENTALLY FRIENDLY

The production system of the Anne de Joyeuse Winery is a Bureau Veritas Certified Environmentally Friendly French business. "Protect Planet" is a long-term sustainable wine-growing commitment that focuses on the following processes:

- Ecosystem management
- Water conservation
- Pollution control
- Producer and consumer health protection
- Preserving the true taste of the wine



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