



# VERTU VIN

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**Label:** Domaine Begude

**Appellation:** Chardonnay Vin De Pays D'oc 2008 "Le Bel Ange"

**Grape Variety:** 85% Chardonnay: 70% 15 year-old vines and 30% 10 year-old vines. 15% Chenin Blanc: 10 year-old vines.

**Location:** 400m up in the foothills of the Pyrenees in the Limoux region of the Languedoc. Predominant South-East facing.

**Soil Type:** Clay-Limestone

**Yields:** 45 hl/ha

**Viticulture:** Our governing philosophy in the vineyard is to promote a healthy sustainable environment, giving us grapes of the very highest natural quality. Maintaining a healthy living soil is a crucial element of this. Consequently, we fertilise using only organic sheep & cow manure so that the soil is packed with live micro organisms & beneficial bacteria. To guard this balance, we weedkill mechanically rather than chemically & encourage the growth of green manures. We take a biodynamic approach to enhance this further & pay careful attention to the lunar calendar, especially at planting, pruning & harvest time.

**Vinification:** Chardonnay harvested the nights of 15th September to 1st October 2008. The grapes were immediately carefully pressed in a pneumatic press. After two days of separation the fermentation process began, lasting sixteen days in stainless steel tank. Fermentation temperature of 15-17C. Chenin Blanc harvested 10th October 2007 and followed same process as Chardonnay. Then left in stainless steel tank and carefully monitored until bottling in January and March. We employ a strict minimum intervention policy in the winery ensuring that the wine is purely fermented grape juice with no nasty or harmful additives.

**Bottling:** January and March 2009 on the property.

**RS:** 0.65 g/l; Acidity: 4.27; PH: 3.35; Alc: 12.71%

**Tasting notes:** An inviting citrus nose greets you, to then be augmented with honeyed fresh fruit on the palate. Enjoy this crystal clear wine as a stylish aperitif or as a fantastic partner to seafood & light white meat dishes.

