



# VERTU VIN

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**Label:** Domaine Begude

**Appellation:** AOC Limoux Chardonnay 2007

**Grape Variety:** 100% Chardonnay. 15-20 year old vines.

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

**Soil Type:** Clay-Limestone

**Yields:** 32 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:** Hand-harvested 10th to 11th September 2006. The grapes were immediately carefully pressed in a pneumatic press. After two days of separation the fermentation process began for 50% of blend in French oak barrel & lasted approx 2 weeks. Barrel ages: 10% brand new, 35% 2 years old, 30% 3 years old and 25% 4 years old. Then left in barrel and carefully monitored until transferred to stainless steel tank in early June 2007. 50% of blend fermented and left in stainless steel over same period. 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:** End June 2007 on the property.

**RS:** 1.5 g/l ; Acidity : 3.9 g/l h2so4 ; ph: 3.36 ; Alc: 13.5 %

**Tasting notes:** Intense citrus aromas lead to fresh apple & pear flavours on the palate. A long fresh finish rounds off this elegant wine. Seafood and white meat are both joyous partners for this delicious wine

