



VERTU VIN

Label: Domaine Begude

Appellation: AOC L'étoile De Begude 2007 Limoux

Grape Variety: 100% Chardonnay. 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: 20 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. Fermented en barrique for 3 weeks; barrel composition: 60% new French, 40% 1 yr-old French, mostly fine grain. Batonnage weekly until December 2006. Then left in barrel and carefully monitored until early September 2007. Placed in stainless steel tank until bottling. We employ a strict minimum intervention policy in the winery.

Bottling: November 2007 on the property.

RS: 1.9 g/l; Acidity: 4.0 g/l H₂SO₄; PH: 3.35; Alc: 13.8%

Tasting notes: The perfect marriage of French oak and fabulous Chardonnay fruit combines to bring seductive brioche notes and well structured apple & pear, all overridden with great natural acidity. Simply delicious with many white meat dishes and fantastic with goats cheese.

