



VERTU VIN

Label: Domaine Begude

Appellation: Vin De Pays D'oc Sauvignon Blanc 2008

Grape Variety: 100% Sauvignon Blanc. 14 year old vines.

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

Soil Type: Clay-Limestone

Yields: 49 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: Machine harvested on 3 different nights : 15th, 25th & 26th of September. The grapes were immediately carefully pressed in a pneumatic press. After two days of separation the fermentation process began, lasting 2 weeks in stainless steel tank at low temperatures of 13.5-15.5C. This very low temperature fermentation leads to more intense fruit flavours and aromas, due to a more lengthy process. The wine was then left in stainless steel tank and carefully monitored until bottling on the property in November 2008 and January 2009. 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.

RS: 0.33 g/l; Acidity: 4.03; PH: 3.35; Alc: 11.37%.

Tasting Notes: With a ravier sharp nose & a fresh, zesty citrus palate this is the perfect accompaniment to seafood dishes, especially shellfish & absolutely wonderful with oysters. Serve this delicious wine chilled.

