



VERTU VIN

Label: Domaine Begude

Appellation: L'Exotique 2009

Grape Variety: 40% Grüner Veltliner, 33% Sauvignon Blanc, 20% Chenin Blanc and 7% Chardonnay.

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: 19 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: All hand-picked between 10th to 29th September 2009. Grüner Veltliner fermented in stainless steel at 18° to 20° C - Sauvignon Blanc, Chenin Blanc and Chardonnay fermented in 3 to 5 year old demi-muids (600 litre barrels). Blended December 2009 and bottled January 2010. Cuvée of 2600 bottles.

Bottling: January 2010 on the property.

RS: 0.6 g/l; **Acidity:** 3.42; **PH:** 3.43; **Alc:** 12.94%.

Tasting notes: L'Exotique is an exciting & unique blend of rare cépages crafted high in the Pyrenean foothills. Tiny yields & rigorous selection result in this limited cuvée. Exotic spice coupled with fresh tropical fruit make this aromatic wine the ideal partner for Asian dishes as well as seafood & white meat.

