



# LES TOURS



## ESTATE BOTTLED

### CHARDONNAY

100% Chardonnay grapes

Residual Sugar – 2.2 grams per liter

PH: 3.4

Alcohol Content: 13.5%

**LOCATION & CLIMATE** This area in the Languedoc Region is renowned for producing some of the finest Chardonnay grapes in the world. Chardonnay is planted all around the area of Limoux and does extremely well in the cool microclimate. These particular vines are planted in the mid-slopes of the foothills east to west to soak up as much sunshine as possible during the day for a slow, quality maturation.

**SOIL** The soil is composed of limestone and clay which helps maintain a fairly cool soil temperature. There is a high concentration of organic and mineral components.

**VINES AND VINEYARD MANAGEMENT** The vineyards are about 22 years old and are pruned in the Cordon de Royat method. Harvest starts in September and lasts about 2 weeks. The picking is daily from about 4 AM to 10 AM to bring 'cool grapes' into the cellar.

**VINIFICATION AND AGING** Long skin contact is used to bring out the intricacies of the delicate Chardonnay grape. Cold maceration takes place before cold fermentation in stainless steel tanks and then there is extended time on the lees in the tank to help add complexity.

**TASTING NOTES:** This luscious wine starts out with aromas of custard and orange blossom on the nose. The mouth is creamy yet perfectly balanced with acidity and revealing flavors of tropical fruit mixed with citrus and overtones of brioche and minerals.

**SERVING SUGGESTIONS:** Chill to about 45 degrees Fahrenheit. This wine is bright and lively and will match well with poached white fish with a beurre blanc, pasta with a carbonara or white clam sauce, baked lobster thermidor or grilled pork tenderloin.

**CERTIFIED ENVIRONMENTALLY FRIENDLY** The production system of the Anne de Joyeuse Winery is a Bureau Certified Environmentally friendly French business



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