



DOMAINE BEGUDE  
**Chardonnay “Arcturus” 2022**  
**AOP Limoux**

<i>Variety</i>	100% Chardonnay
<i>Site</i>	305m altitude; South East facing
<i>Soil</i>	Rocky Clay-Limestone
<i>Viticulture</i>	Certified Organic since 2010
<i>Yield</i>	17hl/ha
<i>Harvest</i>	Hand Harvest 20-21 Sept 2022
<i>Vinification</i>	Indigenous yeast; 2 x 600l 2 & 3 year old Francois Freres demi muids. Lees stirring until Christmas.
<i>Bottling</i>	June 2023
<i>Tasting notes</i>	Golden hue colour; Hedonistic hazelnut nose; Purity from wild ferment shines through; classic pear & apple with a hint of Rene Claude on the palette; fine balanced structure & pleasing minerality.
<i>Suggestion</i>	Sensational with cheeseboard including Comte or Gruyere and a delight with many fish dishes. Cellars wonderfully: 5-10 years.
<i>Analysis</i>	Alcohol 13.65% Acidity 3.12 gH <sub>2</sub> SO <sub>4</sub> /l SO <sub>2</sub> Total 59 mg/l RS 1.5 g/l

