



DOMAINE BEGUDE

Etoile Chardonnay 2022 AOP Limoux

<i>Variety</i>	100% Chardonnay
<i>Site</i>	305m altitude; South East facing
<i>Soil</i>	Clay Limestone
<i>Viticulture</i>	Certified Organic
<i>Yield</i>	28hl/ha
<i>Harvest</i>	5-9 September 2022
<i>Vinification</i>	Immediate pressing; 100% barrel fermentation. Strict barrel selection process; 10% new French oak; all 600l demi-muids. 100% wild ferment.
<i>Bottling</i>	April-June 2023
<i>Tasting notes</i>	Brioche, apple & pear with lovely natural freshness giving good structure. Very elegantly balanced.
<i>Suggestion</i>	White meat dishes- great with roast chicken! Heavenly with Comte and other hard nutty cheeses
<i>Analysis</i>	Alcohol 13.72% Acidity 3.29 gH ₂ SO ₄ /l SO ₂ Total 93 mg/l RS 0.9 g/l

