

LE PALAJO

Single vineyard

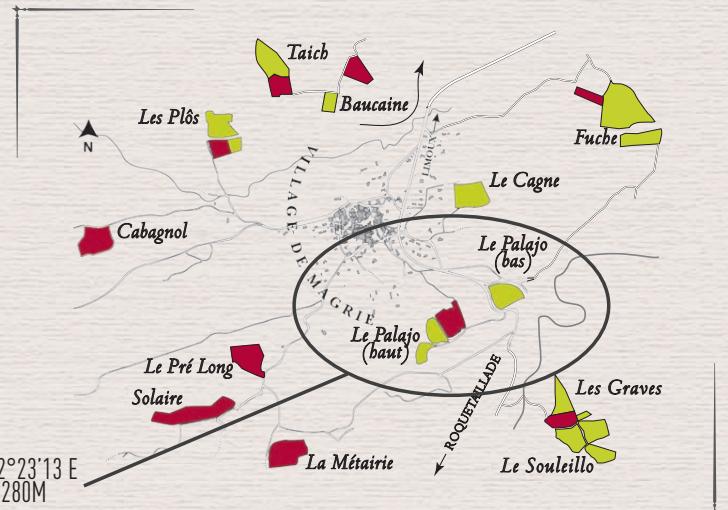
LIMOUX - CHARDONNAY



Domaine de la Métairie d'Alon



43°01'27 N - 2°23'13 E
ALTITUDE 280M



Domaine de la Métairie d'Alon is a 25-hectare estate planted with Pinot Noir and Chardonnay vines, located in a mountainous area around the village of Magrie, between Limoux and Roquetaillade, in the Languedoc's Haute Vallée de l'Aude. It is composed of exceptional terroirs devoted to the production of high-end Pinot Noir and Chardonnay wines, crafted from organically grown, handpicked grapes.

The "Single Vineyard" wines that are selected from our best plots reflect the intrinsic character of their terroir.

⇒ Soil

This wine is named after the plot «Le Palajo», a vineyard aimed to produce gorgeous Chardonnay wines.

This plot is situated at 280m, in the highest part of the domaine, on a plateau overhanging the whole vineyard. It is the most «burgundian» plot, because thanks to altitude, the grapes benefit from night freshness and sunny days which represents good conditions for a nice balance.

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⇒ Appellation

AOC Limoux

⇒ Vinification

The entire bunches of grapes were pressed immediately in the small pneumatic press according to the Champagne technique (discarding the first and final pressings, keeping only the best juice obtained under low pressure-pressing for the Le Palajo cuvée). The juice was cold settled for 24 hours before being transferred to barrels without the addition of sulphur (one to three-year-old barrels of which one third were 500-L barrels known as demi-muids, which results in better integrated wood). The wine was fermented in barrels then aged on the lees for 8 months. The wines in the barrels were tasted regularly one by one with a great deal of attention and for each one it was decided if malolactic fermentation should be done or not (this was the case for 20% of the cuvée) and if one or two stirrings was needed.

⇒ Ageing

8 months in 1- to 2-year-old oak barrels. Racked in early May. Bottled in July.

⇒ Tasting notes

Pale yellow in colour. Very expressive, elegant, aromatic of nose with subtle notes of wheat flour, fine, airy pastries and cream followed by delicate floral scents opening up to notes of jasmine and orange blossom. A touch of lemon zest, some marine and anise notes, a little fresh apricot... The oak lends a slight scent of candied chestnut. On the palate, this wine is straightforward and silky yet extremely delicate with incredible length that boasts refreshing vivacity.

⇒ Food pairing

Serve at 8-10°C with white meat or fish with cream, shellfish (crab or crayfish cannellonis), cheese soufflé, gambas risotto or foie gras.