



MÉTAYAGE

[me.tɛ.jaʒ] : An old and common term in viticulture which designates the rental of a plot of vines (known as a "Métairie") in which the grower pays the owner a proportion of the grapes or wine by way of rent.

COMING FROM A LONG LINE OF **BURGUNDY PRODUCERS SPECIALISING IN THE CRAFTING OF FINE PINOT NOIR AND CHARDONNAY WINES**, OUR FAMILY HAS ALSO BEEN ESTABLISHED IN THE LANGUEDOC FOR OVER 25 YEARS. HERE IT HAS BUILT UP AN **UNRIVALLED KNOWLEDGE OF THE TERROIRS** BEST ABLE TO PRODUCE PINOT NOIR AND CHARDONNAY GRAPES WITH AN AUTHENTIC AND TYPICAL CHARACTER. OUR VINEYARD AT **LA MÉTAIRIE D'ALON**, IN THE UPPER AUDE VALLEY, WHERE WE HAVE ACQUIRED AN EXPERTISE IN ORGANIC GROWING, HAS THEREFORE BECOME AN **UNDISPUTED REFERENCE FOR FINE PINOT NOIR AND CHARDONNAY WINES FROM THE LANGUEDOC REGION**.

MÉTAYAGE IS A PROJECT THAT SPRUNG FROM OUR DESIRE TO SHARE THIS SAVOIR-FAIRE WITH SEVERAL PARTNER-WINEGROWERS WHO MANAGE THEIR PINOT NOIR AND CHARDONNAY VINEYARDS **ORGANICALLY**, USING THE SAME APPROACH, ON **FRESH, CLAY-LIMESTONE TERROIRS**. THE GRAPES ARE THEN **VINIFIED AND AGED IN OUR OWN WINERY LOCATED NEAR CARCASSONNE**.

CHARDONNAY



TERROIR

A proportion of the grapes for this Chardonnay come from cool, altitude clay-limestone terroirs in the Limoux region which are grown organically. The remainder comes from the Mediterranean foothills in the Hérault region, north of Béziers. The grapes are harvested early in the morning to preserve their freshness.

VINIFICATION

Pneumatic pressing. The juice from the end of the pressing is discarded. No sulphiting is carried out before settling. The must is settled very carefully in order to obtain a taut wine with a very fine character. Fermentation takes place at 18-20°C in stainless steel and concrete vats in order to bring out the finest expression of the grape variety. The wine is aged on its fine lees for 9 months in temperature-controlled vats with occasional bâtonnage (stirring of the lees). A small proportion is aged in wood. Partial malolactic fermentation.

TASTING

Light, pale golden hue. Lovely expressive nose of Chardonnay grown at high altitude, fresh and taut with mineral notes of pebbles and lemon and a touch of slightly smoked toasted hazelnut. On entry to the palate, the wine shows fullness with a nice acidic edge that creates a lovely freshness and a pineapple finish.

FOOD PAIRINGS

This Chardonnay can be enjoyed as an aperitif, with grilled fish, tapas, pan-fried prawns and langoustines.

