



DOMAINE DE MISELLE

CHARDONNAY

Located in the heart of Gascony in the prestigious Bas-Armagnac area, the 30 ha of vineyards, merged around the cellar, spread over slopes on typical loamy-sand soils called "fawn sand".

This terroir, perfectly suited to white grape production, gives birth there to noble vintage, elegant, full of freshness and liveliness Côtes de Gascogne wines.

TASTING NOTES

Color

A superb pale yellow color with green glints.

Bouquet

Subtle bouquet with floral character and fresh butter notes.

Palate

Well-rounded and fresh at entry, its pleasant light toasty notes and fruity flavors give this fine wine both aromatic intensity and delicacy.

WINEMAKING

Rigorous winemaker assessment took place to ascertain the optimum harvest dates for individual plots. Chardonnay grapes are harvested at perfect maturity, while the temperatures are low in anticipation for cold settling, preserving the vibrant fruit flavors.

Upon delivery at the winery, the harvest, constantly protected from oxidation, follows a traditional winemaking process:

- Pneumatic pressing
- Cold settling
- Cold liquid stabilization during 8 to 10 days
- Fermentation at low-temperatures to preserve the wine's bouquet



FAST FACTS

COUNTRY : France

APPELLATION : IGP Côtes de Gascogne

TOWN : Caupenne d'Armagnac

SOILS : Loamy-sand

WINE ANALYSIS

Alcohol:	12.0% vol.
Acidity:	5.80 g/L
pH:	3.33
Sugar:	6.0 g/L

GRAPE VARIETY : 100% Chardonnay

MATURATION : Between 3 and 6 months on fine lees

WINEMAKER : Julien Chevallier

TOTAL PRODUCTION : 7 000 bottles

CELLAR POTENTIAL : Drink within 3 years after bottling.

FOOD MATCHES : Serve chilled at about 10°C, as an aperitif, with fish, white meat and cheeses.