



Montaigne Imports LLC

| Wines

LE CLOS BLANC | 2018

SAINTE EUGENIE, FRANCE

LE CLOS BLANC | 2018

Traditional varietals, respectful of local custom in the heart of our exceptional terroir of Boutenac, provide our wines with a style which is authentic, rich, flavorful and perfectly balanced.

TERROIR:	CLAY and LIMESTONE SOIL, PEBBLES
VARIETIES:	100% CHARDONNAY
IGP:	VIN DE PAYS D'OC
VINEYARD ALT:	70 to 80 METERS (230 to 262 FT.)
VINES DENSITY:	1600 VINES/ACRE
HARVESTING:	By night to keep the grapes cool.
ALCOHOL CONT:	13% VOL.

LE CLOS
MILLÉSIMÉ

OVERVIEW

The extensive Corbières vineyard area is situated between the two cities and major trade centers of Narbonne to the east and Carcassonne to the west. The stony soil and Mediterranean climate favor optimal ripening of the bunches. This is particularly true when patience is exercised and harvesting not hurried. Abundant sunshine, sparse rainfall, a dry wind from the north and the protective natural screen of the hills make it possible to reduce spraying the vines to a minimum, while at the same time insuring a healthy state of vegetation, absence of disease and full ripening, both organic (natural sugar and acidity) and phenolic (color, bouquet, tannin). Vine cultivation in arid soil is attended by the subtle fragrance of herbes de Provence. Here vines share the growing space with olive trees.

TECHNIQUES USED

- Blending: In the vineyard at the time of harvest.
- Destemming: 100%
- Temperature of Fermentation: controlled, cool (77°F).
- Length of Maceration: Very short, only a few hours, followed by pressing and cold settling.
- Temperature of Fermentation: Controlled, very cool (57.2°F)
- Yeasts : Selected regional indigenous yeasts
- Malolactic Fermentation : not allowed in order to preserve bright acidity
- Bottling : in its youth (6 months), at the end of winter after the harvest, for freshness

TASTING NOTES

Eyes: Sparkling pale yellow color with green highlights.

Nose: Fresh fruit and citrus aromas are accentuated by delicate floral notes.

Mouth: Soft but generous attack is followed by a complex blend of apple, grapefruit, almond and a touch of honey. A well-balanced wine, rich and vivacious, with a long finish and pleasant freshness.

SUGGESTIONS

- Serve chilled (50°F) rather than cold, to enjoy its complex, delicate fragrance.
- Food Pairings: As an apéritif or paired with grilled fish or shrimp, braised chicken in lemon or cream sauce, pork roast with mustard rub, mild cheese.



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