TERROIR

"Las Gravas" is a selection of our oldest Chardonnay (1972), certainly one of the first plots of this grape variety planted in Languedoc and the oldest vineyard of the Domaine. The plot is located 400 meters above sea level, facing south, facing the Pyrenees and the parade of Pierre Lys, where the fresh air of the mountains comes from. The subsoil is clay-limestone and the surface layer is composed of black soils, rich in shale and gravel. At the confluence of the Mediterranean and Pyrenean climates, the important alternations of temperatures can reach an amplitude of 20°C between night and day.

VINIFICATION

The grapes are harvested manually and then delicately loaded into the press by gravity. The pressing is slow, the juice is refreshed and decanted in stainless steel tank. After settling, it is entonné in barrels by gravity. The proportion of new barrels is 20%. Alcoholic and malolactic fermentations take place in barrels and the ageing on fine lees lasts for 10 to 12 months. The wines are then assembled with their lees and the second part of the ageing continues in stainless steel vats until the following spring.

TASTING

This wine has an explosive golden suit. The scents mixed with stone heated in the sun and brioche evoke the harvest. Its structure with the structured vinosity allows to filter the salinity of the place. A pure wine and close to its soil.

PAIRING

If it can be enjoyed alone from the aperitif, it will accompany for example a charlotte with asparagus tips and its dressing lemon-chicory, a capoon forest sauce, a monkfish with armoricaine, a chicken with sesame, skewers of langoustine tails with salted butter...

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