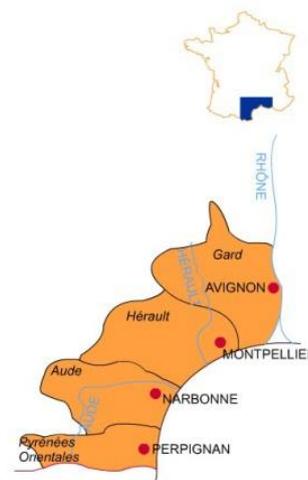
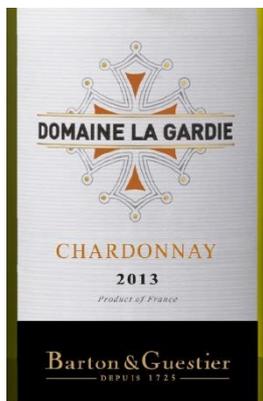


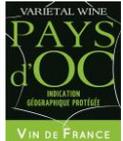


**Barton & Guestier**  
DEPUIS 1725



## Domaine La Gardie Chardonnay 2015



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|  <p style="writing-mode: vertical-rl; text-orientation: upright;"><b>P<br/>R<br/>O<br/>D<br/>U<br/>C<br/>T<br/>I<br/>O<br/>N</b></p> | <p><b>Classification:</b> IGP Pays d'Oc</p> <p><b>Region:</b> Languedoc Roussillon (300 000 ha) along the Mediterranean sea<br/>Domaine La Gardie is a vineyard of 30 hectares.</p> <p><b>Grape Varieties:</b> Chardonnay</p> <p><b>Soil:</b> A wide variety such as clay, limestone and gravels will add complexity and richness to the wine</p> <p><b>Climate:</b> Mediterranean, the climate is very windy (Mistral and Tramontane) with high temperature and exceptional sun for great maturation of the grapes. It will provide optimum maturation and make wines that are rich and concentrated.</p> <p><b>Vinification:</b> Night and morning harvest. Gentle crushing of the grapes - Short maceration on the skin (between 6 and 12 hours) in order to get aromatic complexity - Light pressing - Pre-fermenting oxygenation of one part of the Chardonnay to keep freshness - Controlled Alcoholic fermentation in vats (18-20°) - Maturation with stirring of the lees for more volume and richness. Malolactic fermentation is limited in order to keep a good freshness.</p> <p><b>Viticulture:</b> The different terroirs add complexity and richness to the wine. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.</p> |
| <p style="writing-mode: vertical-rl; text-orientation: upright;"><b>T<br/>A<br/>S<br/>T<br/>E</b></p>   | <p><b>Appearance:</b> Straw gold yellow.</p> <p><b>Nose:</b> Fine and elegant mixing white fruit aromas (pear, quince) with vanilla and toasty notes when agitated.</p> <p><b>Palate:</b> Fruit driven, The attack is fresh, followed by a round and supple feeling on the middle palate. Flattery oaky notes appear on the aftertaste.</p>  |
| <p style="writing-mode: vertical-rl; text-orientation: upright;"><b>P<br/>R<br/>A<br/>C<br/>T<br/>I<br/>C<br/>A<br/>L</b></p>   | <p><b>Food Matches:</b> Chicken, salad, fish, pasta, or simply as an aperitif.<br/>Best between 10 °C and 12°C.</p> <p><b>Wine list comments:</b> Intense fruity aromas of white fruit. Notes of hazelnuts and vanilla on the palate. A nice balance between roundness and freshness. Enjoyable now.</p> <p><b>Awards:</b> To come</p> <p><b>Press Review:</b> To come</p>   |