

**Domaine Girard – Chardonnay Las
Salvios | AOP Limoux
France (LANGUEDOC) – 2022**

Domain

Dom. Girard

The domain is located in the picturesque village of Alaigne, west of Carcassonne at the foot of the Pyrenees. Wine has been made in this family domain for four generations. In 2000, Philippe and Jean-François Girard took over the domain from their parents. They expanded the vineyards to a total area of 30 hectares. These are located on the Malepère massif, influenced by both the Atlantic and the Mediterranean, making for an exceptional terroir. They work very durable and towards zero pesticides.

Vinification

Direct pressing where different fractions are processed separately. The first and purest fractions receive special treatment with aging in 500 L oak barrels, with regular bâtonnage. The aging process lasts 8 to 10 months depending on the vintage. The wine is tasted at regular intervals to precisely determine the ideal duration of this step.

Taste

Born from a Chardonnay planted on a plateau in the upper Aude valley, at an altitude of 450 m, aged for ten months in barrels, this wine delivers a complex bouquet of honeysuckle, white peach, honey and vanilla. On the palate, it is suave, round, almost mellow, balanced by a freshness with saline and menthol tones.

Food pairing

Sweetbread | Hachis Parmentier | Cheese

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Complex with oak



