Wijnfiche

La Cigaralle - Chardonnay | Côtes Du Lot IGP
France (SUD OUEST) — 2023

Domain

Ch. de Cayx

Château de Cayx, located about twenty kilometers from Cahors in southwest France, lies in the heart of the Cahors wine region and dates back to the early 15th century. Originally a small fort built to control navigation on the Lot, its name "Cayx" likely deriving from the Gaulish *cajo*, meaning "quay", the castle was expanded and renovated over the centuries into an impressive stone residence. Today, it serves as the French home of the Danish royal family. The Queen and the Prince spent many years restoring and transforming the château, while also reestablishing a prestigious vineyard of nearly 24 hectares.

Vinification

The Cigaralle comes from 3 hectares of Chardonnay, largely planted on the clay-limestone soils surrounding Château de Cayx. The grapes are mechanically harvested, undergo direct pressing, cold settling, fermentation in temperature-controlled stainless steel tanks, and aging sur lies. The Cigaralle is then aged for 10 months in acacia barrels.
"Cigaralle" is an old word, probably of Catalan origin, used in Aquitaine and Occitanie to describe a small pavilion in a park or ornamental garden where the singing of cicadas can be heard.

Taste

This cuvée displays a bright and deep lemon-yellow color. It reveals a complex and expressive nose, with fresh aromas of white peach, lemon, lychee, and citrus, complemented by dried apricot and subtle notes of wood from aging in acacia barrels. On the palate, the wine shows good volume, is round and lightly buttery, with abundant fruit and a beautiful mineral backbone supported by refreshing acidity.

Food pairing

Tapas | Asian salade with chicken | Fish - Sole meunière | Cheese - white blue cheese, Brie de Meaux

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

