

# Crème Sel Chardonnay

Our vineyards are in Limoux, in the South of France. Equidistant from the Mediterranean Sea and the Pyrenees Mountains, Limoux has a unique terroir. Our vineyard soils are a mixture of clay and gravel with a deep and rich limestone bedrock which seems to have no end. This rich limestone forces the vines deep for nutrients and creates a distinct minerality and saline quality in the wine.

Crème Sel is hand-harvested for optimum ripeness and low pH. Three distinct wines are then barrel fermented in new, 1-year old and neutral barrels before the wine is blended and aged for 18-months in a combination of new and neutral oak. During oak ageing, the wine undergoes battonage. The final wine is racked and further bottle aged before release.

Crème Sel has aromas and flavors of apple, citrus blossom and stone fruit that are framed by bright acidity and a saline quality that comes from both the rich limestone soils of our vineyards and their proximity to the French Mediterranean.

**AOC: Limoux, Terroir Océanique**

**ABV: 13.5%**

**pH: 3.1**

**RS: 5.2 g/L**

