




DOMAINE BEGUDE

ARCTURUS WILD FERMENT AOP LIMOUX 2017



ORIGIN	Limoux, South of France
VARIETY	Chardonnay
SITE	305m altitude; South East Facing
SOIL	Rocky Clay-limestone
VITICULTURE	Organic 
YIELD	18 hl/ha
HARVEST DATES	22 September 2017
VINIFICATION	Indigenous yeast; 2 x 600l Francois Freres demi muids; 1 new & 1 3-year-old. Medium toast
BOTTLING DATE	Nov 2018
TASTING NOTES	Purity and finesse more representative of Cote d'Or.
SERVING SUGGESTION	Turbot or St Pierre with shellfish & cream sauce just dreamy
ANALYSIS	Alcohol: 13.08 % vol. Acidity: 3.21g/l SO2 Total: 82mg/l RS: 1.3g/l
BOTTLE BARCODE	3760125091150