



DOMAINE BEGUDE

ETOILE AOP LIMOUX 2017



ORIGIN	Limoux, South of France
VARIETY	Chardonnay
SITE	305m altitude; South facing
SOIL	Rocky Clay-limestone
VITICULTURE	Organic 
YIELD	25 hl/ha
HAND HARVEST DATES	18-20 September 2017
VINIFICATION	Immediate pressing; 100% barrel fermentation. Strict barrel selection process; 10% new French oak; all 600l demi-muids.
BOTTLING DATE	June 2018
TASTING NOTES	Brioche, apple & pear notes.
SERVING SUGGESTION	White meat dishes and heavenly with Comte & other hard cheese
ANALYSIS	Alcohol: 13.68% vol. Acidity: 3.47 g/l SO2 Total: 81 mg/l RS: 3.5g/l
BOTTLE BARCODE	3760125094168