

## DOMAINE DE MISELLE

### CHARDONNAY

2015

*Located in the heart of Gascony in the prestigious Bas-Armagnac area, the 28 ha of vineyards, merged around the cellar, spread over slopes on typical loamy-sand soils called "fawn sand".*

*This terroir, perfectly suited to white grape production, gives birth there to noble vintage, elegant, full of freshness and liveliness Côtes de Gascogne wines.*

#### TASTING NOTES

##### Color

A superb pale yellow color with green glints.

##### Bouquet

Subtle bouquet with floral character and fresh butter notes.

##### Palate

Well-rounded and fresh at entry, its pleasant light toasty notes and fruity flavors give this fine wine both aromatic intensity and delicacy.

#### WINEMAKING

Rigorous winemaker assessment took place to ascertain the optimum harvest dates for individual plots. Chardonnay grapes are harvested at perfect maturity, while the temperatures are low in anticipation for cold settling, preserving the vibrant fruit flavors.

Upon delivery at the winery, the harvest, constantly protected from oxidation, follows a traditional winemaking process:

- Pneumatic pressing
- Cold settling
- Cold liquid stabulation during 8 to 10 days
- Fermentation at low-temperatures to preserve the wine's bouquet

#### AWARDS



#### FAST FACTS

**COUNTRY** : France

**APPELLATION** : IGP Côtes de Gascogne

**TOWN** : Caupenne d'Armagnac

**SOILS** : Loamy-sand

**HARVEST DATE** : September 2015

##### WINE ANALYSIS

Alcohol: 12.0% vol.  
Acidity: 4.50 g/L  
pH: 3.58  
Sugar: 5.0 g/L

**GRAPE VARIETY** : 100% Chardonnay

**MATURATION** : Between 6 and 9 months on fine lees

**WINEMAKER** : Julien Chevallier

**TOTAL PRODUCTION** : 4 000 bottles

**CELLAR POTENTIAL** : Drink within 3 years after bottling.

**FOOD MATCHES** : Serve chilled at about 10°C, as an aperitif, with fish, white meat and cheeses.