

Domaines Auriol l'Eden des Sérènes Chardonnay 2023, AOP Limoux



Ref: 00215/FR

About the producer

Based in the heart of the Languedoc in Lezignan-Corbières, Domaines Auriol is a family-owned winery set up in 1995 by Claude Vialade. As the daughter of a former wine estate manager, wine has always been second nature to Claude. Today Domaines Auriol is a producer as well as a négociant who prides itself in its Occitan roots. Domaines Auriol is also one of the largest producer of Organic wines in the area and has been very proud of its environmental credentials for the past 25 years.

Wine growing / wine making

The vines are situated 550 metres above sea level in the Upper Aude Valley, in Bouriège. The clay-limestone soils have three different weather patterns – Mediterranean, mountain and Atlantic – conducive to producing fine, taut wines. The vines are trained on wires using the Guyot system. They are farmed organically and certified by Ecocert. The fruit is picked by hand then goes straight to press in a pneumatic press. After basic cold clarification, alcoholic fermentation takes place in barrels previously used for one to four wines at around 20°C. Malolactic fermentation stops naturally part way through. The wine is matured on fine lees in casks with stirring for a year. Very small amounts of SO2 are added prior to bottling (none is added before then). The wine develops typical aromas of Chardonnay grown in cool, high-altitude sites.

Tasting notes

A complex, mineral nose of ripe fruits and floral notes. On the palate beautifully balanced between citrus fruits, white fruits and exotic vanilla spices. A silky, long finish showing great balance.

Food pairing

Fish pie, salmon fish cakes, pork or pasta in a creamy sauce, chicken makhani, caesar salad, vegetable terrine, risotto with spring vegetables.

Technical details

Varieties:
90% Chardonnay
10% Mauzac
Closure: Agglomerated cork
ABV: 13.5%

Colour: White
Style: Still
Case size: 6 bottles
Oak Ageing: 12 months used barrels

