



Délice de Pierre

2021

VARIETY: 100% CHARDONNAY
APPELLATION: IGP CÔTES CATALANE

THE DOMAIN:

Surface: 11 hectares in organic
Height: 68 meters
Region: Languedoc-Roussillon / Occitanie
Department: Pyrénées-Orientales

CHARDONNAY PLOT OF VINEYARD

Surface : 2 hectares
Ground : clayey
Planting in 1998
Roya cordon pruning
Trellising on wire at 60 cms of the ground
Foliar surface of 120 cms

Soil improvement: fertilizer base of compost of pomace or chicken dung
Watering according to the vintage year
Thinning out the leaves around the clusters of grapes
Treatment: after observation and reflection by respecting the environment
Work of the ground alternatly with a controlled enherbement
Grape harvest at optimal maturity.
Juice extraction by direct pressing.
Juice is cooled during 48 hours to separate lees from the must
Fermentation in barrel (French Oak)
Maturing an stirring of the lees in barrel
Preparation for the bottling in April

Chardonnay, great French white grape variety, here evokes the sun where he grew up. He is generous, penetrating, seductive, almost denying its origins, so flourished on these lands. The oak give smell of toasted hazelnuts dominated by aromas of ripe fruit, citrus and jasmine.

Délice will find its place alongside Lumière on the beautiful tables of amateurs sweet sensations ...

