



# Délice de Pierre

## 2022

**GRAPE VARIETY: 100% CHARDONNAY**

**APPELLATION: IGP CÔTES CATALANE / ABV: 13% VOL.**

**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

Royat 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 ...*

