

Domaine Astruc was acquired with Jean-Claude Mas in 2002 – the estate is situated at the foot of the Pyrenean Mountain range between 200 and 300 meters above sea level in the Limoux region. Domaine Astruc comprises 80 hectares in AOP Limoux (coastal zone) and IGP Pays d'OC planted with Chardonnay, Mauzac, Chenin, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Cabernet Franc, Grenache and Syrah. The harvest is carried out both by hand and by machine and the Guyot simple and Cordon de Royat pruning methods are employed. This terroir is quite different to the rest of the Languedoc; it is a place where two opposing climatic influences of the Mediterranean Sea and the Atlantic Ocean converge. The unique climate combined with the altitude provide a cooler enclave for our Chardonnay allowing to achieve perfectly balanced wines.



Grape variety: Chardonnay
Limoux – Appellation d'Origine Protégée

The Vine

Soil type: Clay and limestone with gravels
Harvest: The grapes are picked by hand.
Average yield: 45 hl/ha



The Wine

- Alcohol: 13%
- Sugar : 2,2 g/l
- Total Acidity: 3,65 g/l (H2SO4)
- pH : 3,50



Vinification process

No skin contact; the entire bunches are gently pressed through a Bucher pneumatic press. Juice selection is done at the press. Cold racking of the juice. The must undergoes a slow fermentation in oak at low temperature (16°C). 60% of the wine does the malolactic fermentation in oak barrels. Then, 100% of the wine is aged in oak barrels (1/3 new, 2/3 2-year old) during 9 months. We use half French oak, half American.



Tasting Notes

Colour: Bright gold.

Nose: Intense and complex with notes of tropical fruits and sweet spices such as vanilla.

Palate: Soft and creamy mouthfeel. Medium to full-bodied wine with intense aromas of ripe stone fruit combined with notes of grilled almond and toast.

Food pairing: Best served at 10°C/12°C with risotto, creamy dishes, seafood – tip: try it with Foie Gras!