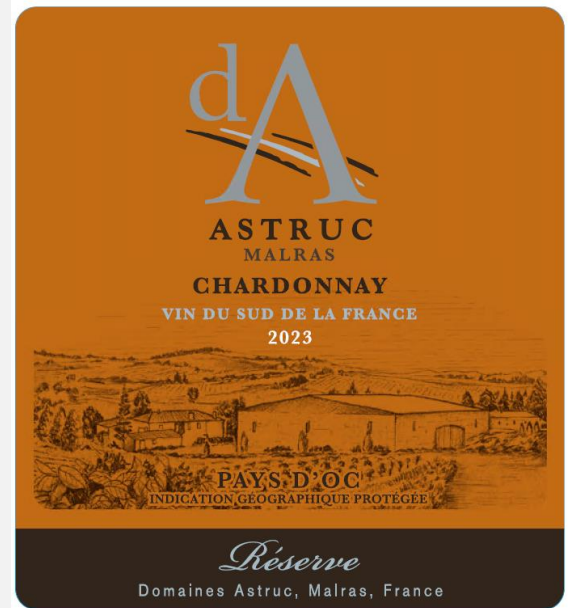




# dA Chardonnay Réserve

Domaine Astruc is located on the foothill of the Pyrenees. The vineyards consist of 80 ha, with 25 planted on the Limoux appellation and another 250 ha under contract. This is a unique terroir in Languedoc, where diverse climatic influences converge, the Mediterranean and the Oceanic being the most important ones. On the hillsides of the Aude valley, chardonnay is the king, but red grape varieties are also important: Pinot noir, Cabernet sauvignon, Cabernet franc, Merlot and Malbec give surprising wines. Our Malras site hosts our main cellar and bottling line. This is where we produce the Domaine Astruc wines, as well as the dA reserve and classic ranges which consists of 20 different varietals.



## GRAPE VARIETIES

100% Chardonnay  
**Appellation** : IGP Pays d'Oc



## CHARACTERISTICS OF THE VINEYARD

**Soil**: calcareous marl with a silty-sandy texture, locally very gravelly.

**Age of the vineyard**: 15-20 years old

**Pruning**: Guyot simple

**Density of plantation**: 4400 plants/ha

**Harvest**: mechanical at night

**Average yield**: 45 hl/ha

**Elevation**: 200-250 meters

**Climate**: Mediterranean with oceanic influence



## CHARACTERISTICS OF THE WINE

**Alcohol**: 13.5 %

**Residual sugar**: 1.5 g/l

**Total acidity**: 3.15 g/l

**pH**: 3.78



## VINIFICATION

Destemming, pneumatic pressing, cooling of the must down to 10°C. Fermentation at 16°C for 2 weeks in stainless steel vats for 80% of the wine, with the remaining 20% fermented in oak barrels. Malolactic fermentation for 35% of the cuvée.

**Ageing**: 6 months in barrels.



## TASTING NOTES

**Colour**: pale yellow with golden hues.

**Nose**: intense, with aromas of tropical fruit and dried fruit, finishing on a lovely vanilla note.

**Palate**: good freshness, with good length.

**Food and wine pairing**: best served at 10°C. This wine can be enjoyed on its own or with fish and seafood, poultries, blue cheese, or fruit desserts.

**Cellaring potential**: 5 years in good storage conditions.