

## DOMAINE ANTUGNAC CHARDONNAY



**TERROIR** is Made up of Clay and Limestone typically from the Haute Vallée de l'Aude and our vines are situated in the sites of Bordette, Subitre and Croux at an average of 380 meters high.

### CLIMATE

Influences from Mediterranean sea and Pyrenees mountains. The temperature changes radically between night and day during the maturation period (12°C/30°C).

**GRAPE VARIETY:** Chardonnay 100%

### VINIFICATION

The grapes are pressed and the must is clarified at low temperatures. After racking the wine making takes place in stainless steel vats and the temperature of fermentation is well-controlled within 18°C. The malolactic fermentation is completed.

**AGING** With fines lees until February

### TASTING NOTES

Pale gold colour with green highlights. The nose is complex with notes of white fruits and white flowers.

The mouth is ample with a good structure and balance. We could appreciate the fruity, the soil expression with a citrus aftertaste.

### MATCHING WINE AND FOOD

This wine can be appreciated on its own or with nice grilled cheese toasts or on grilled shrimps. Also it can be served with a salmon or even on goats' cheese. Service temperature 12°C as an aperitif or 12° to 14° with meals.

**PACKAGING:** Traditional burgundy bottle 0.75l. Synthetic cork. Cardboard of 12 bottles



# DOMAINE ANTUGNAC PINOT NOIR



## TERROIR

The Terroir is made up of clay and limestone typically from the High Valley of the Aude River area and the altitude is about 500m high. Our pinot noir vines are facing the Pyrenees Mountains and well exposed to sun and winds which create a micro-climate. It provides a long maturation of the grapes and some extraordinary condition to contribute to the outstanding wine.

## CLIMATE

Mediterranean with mountain influences. During the maturation period, the temperature changes radically between night and day (30°C/12°C)

## VINIFICATION

The grapes are sorted out and put in the vats by gravity. Preferment maceration at low temperature last for 2-3 days. The caps are carefully punched everyday that helps to work out colour and aromas. The temperature is controlled within 25°C. 50% of the wine is placed in French oak barrels (10% new) and the rest is kept in a stainless vat. Aging is conducted until March April.

## TASTING NOTES

Quite dark red with violet highlights. Expressive nose of black cherry and spices. Beautiful attack, the wine is ample and fruity with a fresh final.

## MATCHING WINE AND FOOD

To serve with: Red meat with green pepper sauce, grilled lamb and roasted duck.

**PACKAGING:** Burgundy traditional bottle of 0.75 l/Synthetic cork/Cardboard of 12 bottles.



## CLOSERIE DES LYS LES FRUITIERES WHITE



Chardonnay 35%  
 Sauvignon 35%  
 Vermentino 30%

La Closerie des Lys wines are made by Domaines Collovray et Terrier from grapes mainly grown in the high valley of river Aude in the Languedoc. The main part of the vineyards is located on the South of the city of Carcassonne in the Languedoc, in Limoux. This area is one of the most adapted for growing grapes in the South of France, due to its altitude and the cooler temperatures which provides a long and complete maturation of the grapes. The Terroir is made up of clay and limestone and the altitude of the vines is between 350 m to 500m high.

**CLIMATE:** Mediterranean with mountain influences. During the maturation period, the temperature changes radically between night and day (30°C/12°C)

**VINIFICATION:** The vinification is separate for each varietal. The grapes are pressed and the juice is clarified at low temperatures. The wine making takes place in stainless vats and the temperature of fermentation is well-controlled within 18°C. The ageing is done on fine lees until bottling in February-March.

### PRESS REVIEW:



## CHATEAU ANTUGNAC LIMOUX RED «AUX BONS HOMMES»



### SOIL:

A terroir made up of Clay and Limestone typically from the High Valley of the River's Aude. Vines are situated at 450 meter high in the sites of Planal, Subitre and Croux. These “coteaux”, with a good south exposure, are facing the Pyrenees Mountains.

**CLIMATE:** Mediterranean with mountain influences. During the maturation period, the temperature changes radically between night and day (30°C/12°C)

**GRAPE VARIETY:** 35 years old vines: Merlot 70% Syrah 20% Cabernet Franc 10%

**HARVEST:** Pick up by hand

**VINIFICATION:** The grapes are sorted out and put in vat by gravity. Preferment maceration at low temperature is induced during 2-3 Days. The caps are carefully punched everyday that helps to work out colour and aromas. The temperature is controlled and does not raise 25°C. The vating last 10 to 15 days and devating is decided after tasting. The 3 grapes varieties which composed this wine are separately vinified and blended after their respective malolactic fermentation. The ageing takes place in stainless steel vat until April.

**AGEING:** It takes place in tank.

**PACKAGING:** Traditional burgundy bottle 0.75l - Natural cork – Cardboard of 12 bottles.

