Organic Chardonnay Campagne, Chateau de Gaure, AOP Limoux 2024



Region

The Languedoc is a vast region stretching across much of the south and Mediterranean with large volume of IGP wine within the distinct areas of l`Aude, Gard and Hérault and also well known appellations such as Minervois, Corbières, Pic Saint Loup and Fitou. It's history dates back to the Greeks and Romans as well as monastaries in the Middle Ages. The Languedoc experiences Mediterranean climate with high levels of sunshine and warmth with low rainfall which are all favourable for grape growing. A wide range of grape varieties are grown including Syrah, Grenache and Carignan and the local variety piquepoul making a range of styles of red, white and rosé wines.

Producer

Chateau de Gaure has a long history tracing back to 1150 AD. In 2004 it was acquired by Famille Fabre and is in the hands of Pierre Fabre who represents the 5th generation of winegrowers in his family. The estate holds 66 hectares in Limoux AOP which has been organically farmed since 2005 and is now in conversion to biodynamic viticulture. Pierre, who is by trade an artist is assisted by Marc Bertrand, a renowned oenologist who helped transform the vineyards to suit minimal interventionist farming.

Tasting Notes

This Chardonnay comes from the deep clay and limestones soils that surround the Chateau. Fermentation is started in 400l barrels using the grapes indigenous yeasts, selected batches then undergo malolactic conversion to find the desired levels of acidity. Ageing on lees with regular stirring gives a delicious creamy texture to this wine. Soft aromas of golden apples, stone fruits and vanilla. The palate is elegant and round with flavours of fleshy white peaches with mineral notes on the finish.

Food

Serves well with creamier pasta dishes, shell fish, charcuterie boards or on its own as an aperitif.

Technical Information

Country	France
Region	Languedoc
Grape(s)	Chardonnay (100%)
Type	White
Style	Rich
Oaked Style	Oaked
Body Style	Light bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	In conversion-biodynamic	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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