DOMAINE DE CANTALAUZE

Domaine de Cantalauze, Matières Blanc, IGP Pays d'Oc, Blanc, 2024

IGP Pays d'Oc, France

"Taming matter is the first step; achieving the ideal is the second."

Victor HUGO

PRESENTATION

Matières Blanc is a quest to rediscover the purity and finesse of Chardonnay.
I chose Clayver stoneware barrels to vinify and age this grape variety with a thousand faces. Thus, thanks to the shape and the rotating supports, batonnage on total lees is done without any oxidation.

LOCATION

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, it enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, gives Cantalauze wines a particular charm.

WINEMAKING

Harvested manually, the grapes are then pressed and then vinified at low temperature in Clayver stoneware barrels.
At the end of fermentation the wine is aged in these same barrels, on fine lees, resuspended using the Oxoline rotating support.

VARIETAL

Chardonnay 100%

12.5 % VOL.

Contains sulphites. Does not contain egg or egg products. aucun.

SERVING

T of service: 10-12°C

AGEING POTENTIAL

2 to 3 years

TASTING

Beautiful citrus aromas, with a touch of bitterness on the finish.
Finesse and elegance are there.

FOOD PAIRINGS

The precision and tension of this wine will make it a perfect match for the most refined dishes, such as a beautiful blue lobster poached in semi-salted butter.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Shellfish, Fish

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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