



CHEVALIER DE LA GARDIE

AOP MINERVOIS BLANC

Grape variety	100% Marsanne
Appellation	AOP
Region	Minervois, Languedoc
Oak maturation	15% was matured in French barrels
Cellaring potential	3 years
Alcohol	13%
Acidity	4.2 g/L
Ph	3.35
Residual Sugar	1g/L

VINEYARD NOTES

We have selected vineyards in the classic area of the Minervois where the Marsanne performs at its best. The wines are produced in association with Les Celliers Jean d’Alibert and their members in Caunes-Minervois, Pépieux and La Livinière.

WINEMAKING NOTES

The grapes were cold macerated then pressed, cold settled before fermentation. 15% were fermented in French oak barrels & remained on lees in French barrel, with some stirring for 6 months.

TASTING NOTES

Golden yellow with aromas of white peach, pear, and honeysuckle, plus a hint of vanilla and almond. Smooth and balanced, with stone fruits, citrus, and a touch of oak, ending on a fresh, elegant finish.

FOOD STYLE

Freshly enjoyable by itself, this is perfect seafood wine but has enough character to match light red meat dishes.