



DOMAINE CIBADIES



Domain:

The Domaine de Cibadiès covers 95 hectares to the west of Béziers, in the commune of Capestang, between the canal du Midi and the Oppidum of Ensérune) and is ideally situated between the sea and the Mediterranean scrublands.

Terroir:

With limestone clay soil which bathes in the warmth of the Mediterranean climate, this 'terroir' allows the grapes to reach optimum maturity. Thanks to yield control (not more than 50hl/hectare) the domain produces wines of great quality.

Vinification:

The Chardonnay grapes harvested at maximum maturity undergo skin maceration from 6 to 12 hours before being pneumatically pressed. The grapes, the must and the wine are protected from oxidation during the entire winemaking process.

Vinification is temperature controlled around 16°, and the wine is subsequently matured on fine lees for increased aromatic complexity and smoothness on the palate.

Tasting notes:

Straw yellow in colour with green tints, this wine offers complex and very intense aromas of citrus fruits, peach, apricot and dried fruits, with vanilla and floral notes. Full bodied and harmonious, the palate is smooth and rich with good volume.

Served at around 12°, this bottle will be perfect for an aperitif, or to accompany fish, poultry in sauce or goat's cheese.

