

## LANGUEDOC-ROUSSILLON



DOMAINE CIBADIÈS

# DOMAINE DE CIBADIÈS

### HISTORY AND GEOGRAPHY

The 95 hectares of Domaine de Cibadiès, situated at Capestang between the canal du Midi and the Oppidum of Ensérune, are ideally situated between the sea and the Mediterranean scrublands.

Acquired in 1978, Domaine de Cibadiès is today the administrative and commercial centre for all the domains and chateaux belonging to the Bonfils family.

It has a 25,000-hectolitre cellar, a modern bottling line, as well as storage premises adapted to modern market needs.

### THE VINEYARD AND ITS TERROIR

These mainly limestone clay soils, which bathe in the warmth of the Mediterranean climate, allow the grapes to reach optimum maturity.

Thanks to yield control (not more than 50Hl/hectare) the domain produces aromatic and concentrated wines of great quality. The domain specializes in Chardonnay, which extends over 50 hectares.



### IGP Pays d'Oc

#### VARITAL

100% Pinot Noir

#### WINEMAKING

The grapes are harvested at night in perfect sanitary condition at optimum maturity, and then de-stemmed.

The wine is made in the traditional manner in stainless steel tanks, maceration for two weeks and regular cap punching.

Careful harvesting and handling enable this Pinot Noir, which is a variety particularly sensitive to oxidation, to fully express its varietal nature and develop fine and characteristic aromas of wild berries.

#### TASTING NOTES

Limpid and brilliant ruby red color, with a vivacious nose of delicious red fruits such as raspberry and cherry.

The palate is ample and silky.

This elegant and harmonious Pinot will match well with cold meats, rack of lamb, poultry and mature hard cheeses such as Cantal or Cheddar.

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