

AUBERT ET MATHIEU LIMOUX CHARDONNAY 'HORS PISTES'



100% Chardonnay. A beautiful pale-yellow color. Aromas of citrus, almond, honey and subtle notes of cream. The palate is round, fresh and balanced with a very nice acidity. Long, silky finish. A very pleasing aperitif! Will go perfectly with roast pork, seafood, spaghetti carbonara, mushroom risotto or goats cheese.

From the Limoux Appellation in the Languedoc. The grapes come from a high-altitude vineyard (one of the highest in Languedoc-Roussillon) in the Upper Aude Valley, in the foothills of the Pyrénées. Probably the best terroir for Chardonnay in the whole region of Languedoc. The soil is made up of clay and Limestone. The grapes were harvested by hand early in the morning to preserve freshness. Hand sorted. Fermentation with indigenous yeasts in barrels for 3 weeks with daily stirring. Aged 6 months in oak barrels.

Aubert & Mathieu is a story about two young friends who have a common ambition: to change the way we produce and consume wine. They make niche wines from Languedoc by working alongside the passionate winegrowers from whom they source their grapes. The producers from whom they source their wines adopt practices that are respectful of the environment and society, in this way of ensuring the health of their lands, their communities and their industry for generations to come. They have a strong commitment to local biodiversity and are moving toward Organic Certification. They campaign for viticulture which makes sense; being attentive to nature and avoiding as much as possible the addition of synthetic products. They support the association AMPA (Montpellier), which works to save and protect bees, and an agroforestry project in Languedoc because they believe that forests are the best solution for the climate and biodiversity.

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Tasting Note:

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Shelf Talker:

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