

## TÂCHERONS AOC LIMOUX HAUTE VALLEE 'EN BARRIQUES' CHARDONNAY

100% Chardonnay. This wine is a brilliant yellow, with flashes of green. A nose full of mature fruit and flower. On the palate it is ample and beautifully structured. A rich and elegant fruity wine with a fresh, mineral finish. Makes an excellent aperitif with toasts and fois gras. Also goes well with fish, shellfish and poultry or with goats cheese.

From chardonnay vines planted in the early 70s, some of the oldest in Languedoc. The terroir consists of clay and limestone typical of the Aude Valley and sits 440m above sea level. The valley has a Mediterranean climate with mountain influences, and experiences drastic fluctuation in temperature between night and day during the maturation period. However, at an altitude of 440m, with a south/south-easterly aspect, facing towards the Pyrenees, the vines exposure to the sun, winds, and altitude create a mesoclimate that favors a slow and long maturation period. The vinification takes place in barrels. After alcoholic fermentation, the aging lasts until the June-July after the harvest.

The name Tâcherons for these cuvées comes from an old Burgundian tradition of paying vineyard workers as 'pieceworkers'. The Tâcherons are simple vine workers who perform the most meticulous tasks in the vines throughout the year. Plowing with the Hirondelle plow, pruning, powdering ... without the regularity and precision of their work they could not produce good wine. Serodes & Kovac wines are the testimonies of the passion of the Vinegrowers, their Terroir and their ancestral History.

AN EASTERLY WINE SELECTION • BELFAST, ME

## Tasting Note:

## 

AOC LIMOUX HAUTE VALLEE 'EN BARRIQUES' CHARDONNAY

100% Chardonnay. Aromas of mature fruit & flower; on the palate it is ample & beautifully structured; a rich & elegant fruity wine with a fresh, mineral finish.

## Shelf Talker:

