



DOMAINE DE CIBADIÈS CHARDONNAY

GRAPE VARIETY

Chardonnay 100%

APPELLATION

IGP Pays d'Oc

White

SOIL

Clay and limestone

The Domaine de Cibadiès covers 85 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. Acquired by the family in 1979, Domaine Cibadiès is at the origin of the Bonfils Philosophy: Combining both varietals and terroirs in order to succeed in creating the best results for each wine. It is also the home of Laurent Bonfils, current CEO of the company.

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 50HI/hectare) the domain produces wines of great quality.

VINIFICATION

The Chardonnay grapes are harvested extra ripe to undergo skin maceration from 6 to 12 hours before being pneumatically pressed. All oxidation is prevented during the winemaking process. Temperature is set around 16°C. The wine is then aged on fine lees for 7 to 8 months 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.

SOMMELIER'S ADVICE

Food and wine pairing: grilled fish with Provence herbs, goat cheese, duck breast with figs or fine tart with grilled vegetables.

Serving temperature: 10-12°C

Aging potential: up to 2 years



A TERRACE OVER THE CANAL DU MIDI