

F Chevalier **FAMAIEY**

Name of the Cuvée Chevalier Famaey Chardonnay

Appellation Vin de Pays d'Oc IGP

Terroir Geographical Situation :The selected vineyards for this cuvée are situated 20 km south of Carcassonne in the appellation of Limoux, the same appellation so well known for producing the best Chardonnays of the World. The soil is siliceous and the climat is hot and dry, with cool nights.

Handling of the Vineyard Pruning : Guyot
Yields : 70hl/ha

Grape Variety Chardonnay 100%

Vinification Traditional method with ranking of the must at a cold temperature, 5°C, for 24 hours.
Fermentation takes place between 15 and 17°C, which emphasizes the primary aromas of fermentation.
The bottling is done quickly (end of december) in order to preserve a maximum of aromas from the fermentation.

Maturing In temperature controlled vats.

Pairings White meats, Fishes and delicatessen.

Drinking tips Serve at 9/10°C.
Drink within 3 years.

Tasting Yellow colour with green reflections.
Powerful and fine nose of citrus and exotic fruits.
Beautiful balance in the mouth, ample, rich and unctuous.



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Excessive alcohol consumption may damage your health, drink with moderation.