



## DOMAINE DE CIBADIES LE JARDIN

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

### VINIFICATION

The Chardonnay grapes harvested at maximum maturity undergo skin maceration from 6 to 12 hours before being pneumatically pressed. The grapes, the must and the wine are protected from oxidization during the entire winemaking process. Vinification is temperature controlled around 16°, and the wine is subsequently matured on fine lees, and aged in oak barrels.

### TASTING NOTES

Beautiful straw yellow colour of great limpidity and brilliance. Complex and intense aromas of citrus fruits, peach and dried fruits mingle with vanilla and oaky notes which are the result of barrel ageing.

A generous and harmonious palate of exceptional volume and great smoothness. The passage in oak barrels is discernable, without masking the delicate floral and fruit notes of this wine.

### SOMMELIER'S ADVICE

Food and wine pairing: grilled fish fillets, lobster tails à l'armoricaine, scallops au gratin, mafé of vegetables.

Serving temperature: 10-12°C

Aging potential: up to 4 years



A TERRACE OVER THE CANAL DU MIDI