

Domaine Girard

Chardonnay sur lies fines

Estate bottled

On the south side of the "Massif de la Malepère"

Domaine Girard was set up beginning of the 20th century in Alaigne and has seen four generations of winegrowers tend its vines.

The last one to come in is Philippe, who joined his father end of 1999. They then decided to bottle their production and their first vintage was 2000.

On the South side of the Massif de la Malepère, this Estate grows 25 hectares of varieties among which merlot, cabernet sauvignon, cabernet franc, cot, pinot noir and chardonnay.

The village of Alaigne stands against the « cuesta » that is the natural border of the area of appellation Malepère. Here the vineyards reach an altitude of 350 meters.

Wine Soil

Three parcels are used for this chardonnay :

« **BONNAREL** » around 20 years old, 350 m high, SouthEast exposure, clay and silt

« **LE RENNE** » around 15 years old, North to south exposure, 225 m high, sand and silt with gravels.

« **LAS SALVIOS** » young vines, 450 m high, sand and clay.

The Estate uses the principles of "agriculture raisonnée", with as little use of chemicals as possible and extensive use of mechanical work to keep yields low and improve its quality.

Wine Making

Chardonnay 100%

Yield is 50 Hl/ha. The harvest is mechanical in small containers in order not to crush the grapes.

Direct pressing with selection of the juices. The first juices are fermented and matured in 500 l barrels, with regular stirring of the lees ("batonnage").

Maturation lasts from 8 to 10 months depending on the vintage.

Drinking Advice

Serve at 14 / 16°C.

A very fat chardonnay, with ample aromas and complex layers of exotic fruit.

Its ripeness makes it attractive and fit to accommodate rich dishes like turbot in cream sauce or sophisticated chicken dishes.

