

# domaine **BAUD Génération 9**

## **AOC l'Etoile** **Chardonnay**

*The appellation « L'Etoile » allows us to produce exclusive white wines that are characterized by their minerality and delicacy. Our estate runs 3 hectares under this appellation with 90% of Chardonnay.*

### **Grape Variety**

100% Chardonnay

### **Culturation**

The density of planting is about 6 500 vines per hectare. The soil is mostly made of marl and limestone. Our production is based on sustainable practices so as to preserve the environment. Since 2015, our winery has been certified "Terra Vitis".

### **Wine Making Process**

The wine making process is traditional and the alcoholic fermentation takes place into tanks with regulated temperature (16 to 18°C) in order to produce as much floral wine as possible. The wine is then aged into oak barrels for about 12 months. The barrels that we use are called "Foudre" in French. Their capacity vary between 20 up to 60 HL. They have been built inside our cellar 100 years ago. The aim of using those old barrels is to willfully prevent our wine from getting the taste of new wood. They indeed allow the micro-oxygenation of the wine without bringing too much tannin and thus help preserve the typicity of the L'Etoile appellation.

### **Tasting Notes**

**To the eye** : it has a light yellow color with green reflects.

**To the nose** : aromas of nuts dominate.

**To the mouth** : it is greedy and round. It is well balanced with an astonishing long lasting taste.

### **Wine Pairing**

To be served chilled: 13 to 14°C.

It is well paired with river-fish (zander, trout), seafood, white meat, poultry, snails, frogs, cheese...

### **Wine Storage**

To be consumed within 7 years. It can be aged for 15 years in appropriate conditions (cellar).

