

# LA GRANDE COLOMBE

VIEILLES VIGNES

## *Chardonnay*

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**THE NAME:** A French name for a French wine. A name which is mellifluous and easy to pronounce. The name evokes the Dove (Colombe) of Peace. Enjoy a glass of La Grande Colombe and be at peace with the world.

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**GRAPE VARIETIES:** 100% cool climate Limoux Chardonnay

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**VINES:** «Vieilles Vignes» / old vines

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**TERROIR OF LIMOUX:** Known locally as the 'Terroir d'Autan' at the centre of three distinct zones: 1) Océanique, looking to the west and the Atlantic. 2) The river valleys of the Aude towards Carcassonne. 3) The higher altitude river valley of the 'Haute Vallée de l'Aude' in the Pyrenees foothills. In early summer, if you're wearing short sleeves in Carcassonne, half an hour later in Limoux, you'll need to put on a jacket.

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**VINEYARDS:** Grapes for La Grande Colombe are sourced principally from the cool, higher altitude vineyards of the Pyrenees foothills. This core is complexed by elements selected at assemblage reflecting the diversity of climate and terroirs of the 2 other zones. As a result, La Grande Colombe wines develop a wide range of nuances both on the nose and on the palate.

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**VITICULTURE:** Sustainable vineyard and environmental management to the highest standard. We cultivate our vineyards according to the environmentally friendly principles laid down in our own Protect Planet® charter. We are certified annually by the internationally recognised High Environmental Value gold standard level 3 - HVE 3 for short. Both logos are on our back label.

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**CLASSIFICATION:** IGP Oc

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**WINEMAKERS:** Guy Andrieu and Kim Tidy

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**VINIFICATION:** Short cold temperature maceration followed by pneumatic pressing. Settling before cool temperature fermentation for 90% in thermo-regulated tanks and 10% in barrels of mature oak of 2nd and 3rd fill to give a creamy texture and depth without imparting any oaky vanillin. Meticulous selection by Guy and Kim to create the assemblage. Time given for La Grande Colombe Chardonnay to marry and come together before bottling.

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**TASTING NOTE:** Bright, instantly appealing Chardonnay nose. Typically buttery with a cool climate freshness. Perfectly poised, plump ripe fruit on the palate. Flavourful smooth and nuanced Chardonnay with an underlying savoury Burgundian texture. Heavenly moreish.

**Suitable for vegetarians and vegans** – logo on our back label. Suitable too for those who enjoy the catch of the day or 'le plat du jour'.

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