



WINERY	<b>Domaine D'en Ségur</b>
APPELLATION	<b>Côtes du Tarn IGP</b>
COLOR	White
TASTING NOTES	Discover this generous, buttered, fresh, smoky oaked French Chardonnay from Southwest France. Smell the white floral and lovely citrus blossom aromas. Taste this full-bodied wine with great palate length, finishing with a touch of minerality and smoked notes.
FOOD PAIRINGS	Enjoy with roasted scallops, mushroom risotto, smoked salmon, grilled veal, brie cheese, walnut bread.
GRAPE VARIETIES	100% Chardonnay
HARVEST	Mechanical
VINIFICATION	The vines are Guyot pruned and debudded; the leaves are thinned out to increase the maturity of the berries. The whole fruit is pressed to extract the juice from the berries; fermentation in French oak and American oak barrels; 20% new barrels every year. After fermentation, the wine is aged on lees for 9 months, with batonnage. The final blend is done in stainless steel; bottling takes place in June.
LAND	7 acres of Chardonnay vines alongside the Agout River; soil is made of round pebbles, giving a touch of minerality
YIELD	30 hectoliters per hectare
PRODUCTION	850 cases
AWARDS	<p><b>2010 Vintage</b>  88 Points, Wine Enthusiast: "This wine has a soft, rounded texture and a warm, rich feel" --Roger Voss  Silver Medal: Agricultural Contest of Paris</p> <p><b>2009 Vintage</b>  Bronze Medal: Vignerons Independants Contest</p> <p><b>2008 Vintage</b>  Gold Medal: Agricultural Contest of Paris</p>