



WINERY	Domaine D'en Ségur
APPELLATION	Côtes du Tarn IGP
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	2010 Vintage 88 Points, Wine Enthusiast: "This wine has a soft, rounded texture and a warm, rich feel" --Roger Voss Silver Medal: Agricultural Contest of Paris 2009 Vintage Bronze Medal: Vignerons Independants Contest 2008 Vintage Gold Medal: Agricultural Contest of Paris