

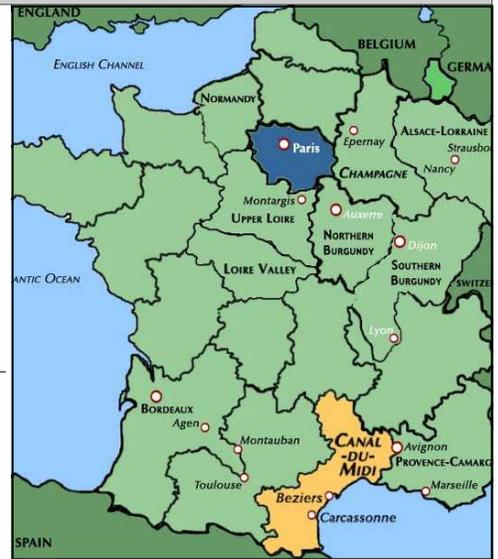
HB Wine Merchants presents wines from Domaine de Cabrials



FRANCE

Chardonnay

Pays d'Oc, IGP



Brand Highlights

- 100% Chardonnay
- Estate bottled and packaged with Stelvin closure
- Purity of fruit without the influence of oak

The Estate

Sometimes the best value in France comes from the Languedoc. Here we have found a wonderful grower/producer located on the east side of Beziers, one of the winemaking towns where ancient terroir of clay and chalk hills define the land. The Castle of Cabrials was built in the 19th century, on the site of an ancient Middle-Age castle that has been depicted in paintings that date back to 1609. Historic and archeological research showed that this estate was a pre-historic place of civilization. Later on, during the Middle-Age, a little village with its chapel and its cemetery was established. Cabrials was a church property, belonging to the Pireure de Cassan (near Pezenas) until the French Revolution, and later on, was sold to private families.

The vine estate covers about 50 hectares, planted with various varieties in white and red grapes, producing high quality varietal wines. This gives us a very consistent wine of impeccable style, finesse, value, and grace that we were looking for. Respect for terroir and restraint in manipulation in the winery are the hallmarks of this estate.

Wine Making

This is made from 100% Chardonnay that has been harvested at night, when the temperatures are cooler to deliver the fruit to the winery at the optimal temperature. The bunches are totally destalked and fermented at very cool temperatures in stainless steel tanks with CO2 to eliminate the possibility of oxidation. After a brief maceration on the skins which increases the complexity and enhances the structure of the wine, it is raked and allowed to undergo a slow fermentation under careful temperature control.

Tasting Notes

Crisp with notes of green apple, banana, and citrus fruit enhance the pure Chardonnay varietal character. On the nose it is rich and aromatic with white flowers and pears. It has sparkling clarity, a dry finish that lingers on the palate and makes it a perfect match for seafood, shellfish, and poultry dishes.

Press

Product Specifications

- Available in 750ml with stelvin screw cap
- UPC Code: 8 75734 00200 8
- SCC Code:
- Case dimensions: 10"x13.5"x12.25"
- Sustainably farmed-Vegan friendly