



DOMAINE DE LA FERRANDIÈRE

Region: Languedoc (Pays d'Oc) Village: Aigues-Vives

Winemaker: José Ramos dos Santos

Property: 100 hectares (Etang de Marseille)

The estate is situated between Corbières & Minervois, 12 miles from Carcassone and 25 miles from the Mediterranean. It actually sits inside of the Minervois Appellation without being Minervois. The site is a former wetland that was drained under the reign of Louis XIV at the end of the 17th century. Farmed by the Gau family for 100 years, since 2013 it has been owned by Jean-Claude Mas of Domaine Paul Mas.

VIN DE FRANCE CHARDONNAY 'MÉTHODE TRADITIONNELLE'

100% Chardonnay

Soil: Clay and Limestone on a salt lagoon bed

The vines (20-30 years) are mechanically harvested at night to avoid oxidation and excessive temperatures.

The grapes are pneumatically pressed whole bunch. The juice is fermented in vats, followed by the second fermentation in bottle. The wine is aged on the lees for 9 months before disgorgement.

The salt water lagoon that the vineyard sit atop is known as the Etang de Marseille. This lagoon was formed 2.5 million years ago when the sea receded into the Mediterranean, leaving these pools behind. To manage the salinity in the soil, the vineyard needs to be flooded twice a year. Once the beginning of Winter, and again in the Spring. Through this and a system of tunnel created to drain salt from the soils, this land is made viable for grape growing.

These activities also allow the vines here to be own-rooted! The flooding of the vineyards coincides with the reproductive cycles of the Phylloxera aphid, never allow the scourge to take hold.



