

# Campet Ste Marie | Chardonnay

IGP Pays d'Oc



**The Story:** Campet Saint Marie's wines consist of carefully selected vines in Limoux. Limestone and clay soils coalesce on steep, rolling hills to make up the soil, but it is specifically the cooler areas of the vineyard, (locally called the "Campet") which contribute to creating their burgundy-style chardonnay. Depth and character are added by a meticulous picking of the grapes at the height of their maturity, then the berries are pneumatically pressed to ensure extraction of only the best juice. Each year, a proportion of the wine ages on wood for approximately six months, with regular battonage, to enhance the texture, the aromatic character and overall balance of the wine. The soil composition gives the wine structural acidity and makes this Burgundy-style wine unique.

**Vineyard:** Multiple vineyard sites on steep slopes of the hills in Limoux, where the elevation is higher and the temperatures are cooler at night and benefit from cooling Mediterranean breezes.

**Vinification:** The grapes were pressed pneumatically with traditional cold fermentation in stainless steel tank.

**Ageing:** 6 months in French Oak with battonage.

## Everything else you want to know about this

**wine:** Winemaker, Marilyn Lasser, graduated from Winemaking and Oenology School in Bordeaux and Toulouse. Following school she spent 6 years making wine in the Cotes de Gascogne area and then spent 10 years making wine abroad: South Africa, Spain, Australia, and the USA. She joined LGI 10 years ago and brings a modern touch to traditionally strong and full-bodied wines.

**Varietal:** 100% Chardonnay

**Region:** Limoux, FR

**Winemaker:** Marilyn Lasser

**Vines Age:** Variable

**Production:** Large Production

**Farming:** Traditional

**Soil:** Light and stoney  
argilo-limestone

*Le Storie*  
Wines