


ALBESCO DE HAUTE SERRE, 2022

"I become white"

Haute-Serre vineyard sits at an altitude of 300 metres, on the high plateau between the Parc Régional des Causses du Quercy and the Lot valley. The 60 hectares of vines are nourished by the singularity of the siderolithic Kimmeridgian clay-limestone soil enriched with blue clay and iron concretions. This particular terroir makes Haute-Serre an ideal place to grow Chardonnay, allowing the varietal to express its typical intense flavors. Albesco, translates from latin as "I become white".

VARIETAL: 100% Chardonnay	AGING POTENTIAL: 10 years	REGION: Occitanie
APPELLATION: IGP Côtes du Lot	COLOR: White	ALCOHOL: 12.5 %
FORMAT: 75 cl	CERTIFICATION: HVE 	VINTAGE: 2022

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2022 will be remembered as year of drought. Winter was particularly dry and colder than previous years, with almost no rain for weeks on end. The bud burst as well as the pruning took place later than in 2021, which allowed the vines to avoid being damaged caused by April frosts. Heatwaves during the summer affected the vineyard's yields but 2022 is nevertheless a great vintage which offers concentration and complexity.

VINIFICATION & MATURATION

Light cold settling.

70% of the fermentation is made in 400 litres barrels and 30% is made in horizontal concrete egg, which guarantees a very open and aromatic wine.

Before blending, maturing for 9 months in barrels (25% new wood).

Aged for 6 months in bottle before release.

TASTING NOTES

"This 100% Chardonnay wine displays a light and bright color. It offers aromas of pear, litchi and almond which together form Albesco's aromatic signature. On the palate, the wine's minerality is balanced by buttery notes of almond. The result is a very harmonious wine, between richness and freshness."

AG Sigoux

