

Camille de Labrie

Chardonnay

From the famous Château Croix de Labrie in Saint-Emilion Grand Cru (« one of the sexiest wine from Bordeaux » by Robert Parker 96 Points and « The last true remaining Garage wine » from James Suckling 97-98 Points), Axelle and Pierre Courdurié have selected the Chardonnay from mineral and cool terroir.

Camille de Labrie is the name of our daughter who also designed the label when she was 7 years old.

Through our wine, we want to share with you the conviviality and our working philosophy. From our family to yours.

100% Chardonnay

Vin de France

Soils : chalky, sandy and limestone

Harvested early morning to keep the freshness of the grapes.

Fermentation at 16°C after a clean racking of the must.

Maturing in tank on fine lees for few months then after 10% of the wine is aged in French oak barrels.

Very aromatic nose with notes of quince, honey, spices combined with more fresh notes of citrus fruits. The palate is fleshy and fresh with aromas of white peach combine with some notes of mango and ginger.

Press :

James Suckling :

91 Points for 2021 vintage : « aromas of ripe apricots, grilled pears, baked apples and toasted almonds. It's medium-bodied with bright acidity and a creamy, clean and round palate. Fresh and subtly nutty. Drink now. »

92 Points for 2020 vintage

Revue des Vins de France : 16/20

Paolo Basso Best Sommelier of the World 2013 : 90 Points : Exceptional !

« Beau nez moderne aux arômes fruités d'agrumes et fruits tropicaux. CO2 qui apporte fraîcheur, belle acidité, sucrosité, joli corps, légers tanins, finale assez longue. Très plaisant. Rapport Qualité/Prix exceptionnel. »

