

Begude Etoile Chardonnay



Description:

Bégude Étoile Chardonnay is a richer, more concentrated expression of Chardonnay from the cool-climate vineyards of Limoux. Pale gold in colour, it layers ripe orchard fruit and citrus with notes of toasted almond, vanilla and subtle buttered brioche from careful oak ageing. The palate is textured and rounded yet retains a fresh mineral backbone, giving the wine both depth and balance without becoming overly heavy.

Tasting notes:

Peach, Baked Apple, Lemon Curd, Toasted Almond, Vanilla, Brioche

Allergens:

Contains sulphites.

Dish Pairing:

- Roast chicken with tarragon
- Grilled lobster or monkfish
- Creamy mushroom pasta
- Comté or Gruyère

Talking Point:

“Étoile” means “star” in French and represents Domaine Bégude’s flagship Chardonnay selection. The vineyards sit at higher altitude than much of the Languedoc, allowing the estate to produce a style closer to fine Burgundy than the broader, warmer expressions often associated with southern France. Limoux itself is also historically significant as the birthplace of the world’s first sparkling wine, with records of sparkling production dating back to 1531 — predating Champagne by more than a century.