Blanquette de Limoux

Sparkling wine - AOC Blanquette de Limoux

TERROIR

Clay-limestone soil classified as AOC Blanquette de Limoux.

GRAPE VARIETIES

A blend of Mauzac and Chenin.

VINIFICATION

Hand-picked grapes.
Direct pressing at low pressure.

Juices selected according to 4 qualities, with initial fermentation in stainless steel vats.

Maturation on lees for 8 months, then blending and bottling.

Second fermentation takes place in the bottle, followed by aging on slats for a minimum of 18 months.

Disgorging as needed with minimal dosage.

IDEAL WITH

Oysters, fresh herb cheese and fresh vegetable sticks.

Best served at 8°C.

TASTING

The nose opens with notes of green apple, fresh citrus, and white flowers.

Round and creamy on the palate. Lively and balanced acidity, with delicate bubbles.

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