



ORGANIC BLANQUETTE DE LIMOUX

The result of five centuries of tradition, the AOC Blanquette de Limoux owes its unique character to the Mauzac grape. Typical of our terroir, this wine reveals aromas of green apples and white fruits with a stunning combination of freshness and fruit.







CLAIR DE LUNE

CUVÉE TRADITION

CUVÉE MÉMOIRE

LIMOUX-AOP





ORGANIC WHITE WINES

Our white wines are recognised as AOC Limoux. They are produced

on land that has been selected after many years of observation and

testing, allowing the grapes to fully express themselves. Hand-picked

Chardonnay, Chenin and Mauzac grapes are used independently or

are blended to showcase the wealth of our terroir.

LE PASSEUR

L'ENVOL

PINOT NOIR

LE GRAND SAUT

CUVÉE PASSION

OUR PLOT DISTRIBUTION

ANTUGNAC





ESPILIES

Espilies embodies all the conditions for producing a fine Mauzac. The vines are over 20 years old and cover a 2.2 acres plot with clay-silty soil. It faces North meaning the grapes ripen late and maintain great acidity: a decisive factor in the production of sparkling wines.

FERRONNE -Our plot known as Ferronne brings the best out of Chardonnay. The vines are over 30 years old and cover an area of 3.5 acres. This plot is replanted using cuttings from the best vines, a technique known as "sélection massale", which provides rich and complex Limoux wines with a wide range of aromas.

CAMPGRAND

LES CLOTS

ORGANIC RED WINES

terroir that allows it to thrive.

Pinot Noir is king in the production of our IGP

centre around aromas of Morello cherries and

blackberries with a hint of pepper thanks to a

Haute Vallée de l'Aude red wines. Its finest notes

Les Clots is our oldest plot of land, the Pinot Noir vines date from 1980 and cover an area of 1.7 acres. The big difference in temperature between day and night, the limestone soil and the small yields give the wine power and finesse. The Grand Saut is a perfect expression of Pinot Noir.





Campgrand, planted in 1984, is a 4 acres plot. The vines are very strong, and its exposure to the south west means it is in a very sunny spot so the grapes are of high quality. Rich and complex, the Envol shines a light on wines that have been lost or forgotten for centuries.

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MARLÈNE AND BERNARD DELMAS



"The story of Delmas already goes back 3 generations: Omer, my father, cultivated the 7.4 acres of vines which he himself inherited from my grandfather. Since 1978 it has been down to me, Bernard, and my wife Marlène, to continue and develop the family tradition. Now, and with great pleasure, it is our son Baptiste's turn to take over the domaine.'

ORGANIC CRÉMANT DE LIMOUX

It was in 1990 that the Crémant de Limoux was awarded its AOC label. Our climate, halfway between the ocean and the Mediterranean, means that the Chardonnay grape can showcase its wide range of aromas such as notes of white flowers, roasted walnuts and toast. Our Crémants epitomise our relentless quest for taste, balance and elegance.



CUVÉE SÉDUCTION



CUVÉE DES SACRES



CUVÉE AUDACE

Organic Blanguette de Limoux Mauzac, Chardonnay, Chenin

Organic White Wines Chardonnay, Mauzac, Chenin



Organic Red Wines Pinot Noir

Organic Crémant de Limoux Chardonnay, Pinot Noir, Chenin

BAPTISTE DELMAS

"Today I am proud to be able to carry on the family tradition by becoming the 4th generation to take over the Domaine. Having learnt everything from my father, I have my heart set on further developing our domaine while upholding our common theme, the relentless quest for taste and excellence all while using equipment and techniques at the cutting edge of technology."



THE SPIRIT OF DELMAS

On our domaine working as a family is essential. For us, this mindset has allowed us to innovate and rise to the challenges of independent wine production. As early as 1986, we decided to convert our entire vineyard to organic farming, a commitment that we still honour today. Our son Baptiste has now joined the team at the domaine. With the arrival of the next generation, the spirit of Delmas is more alive than ever.

OUR SAVOIR-FAIRE

Our strength lies in our ability to draw upon our passion to make a strong impression, and develop a unique style combining tradition with modernity, whilst always respecting the environment and organic production rules. In our endeavour to achieve the best quality, we voluntarily choose to reduce our yields and we hand pick our grapes so as not to damage the bunches. We make every effort to produce wines of the highest quality that are synonymous with delight and togetherness, paying particular attention to our invaluable savoir-faire, resulting in the purest expression of our terroir.



Joseph Delmas bought a 7.4 acres vineyard plot in the village of Antugnac as a side business.

THE DOMAINE

AN EXCEPTIONAL TERROIR

Bernard Delmas gave up his career as a chef in a gourmet restaurant

and decided to develop the domaine with his wife Marlène Delmas.

In under 30 years, our domaine has undergone major developments in terms of the size of our vineyard, our range of products and the modernisation of our production equipment. Our vineyard currently covers almost 77 acres and close to 150,000 bottles are sold per year in France and abroad. From its very beginning, and still today, Domaine Delmas has not stopped growing, a success that we owe to our drive and perseverance.

Our family domaine is located within the terroir of the Haute Vallée de l'Aude, in the heart of the charming village of Antugnac. Situated on the south side of a hill, we benefit from exceptional geographical conditions, ideal for producing fine wines. As lovers of our terroir, and in the interest of ensuring the longevity of our heritage, we are working hard to uphold sustainable development while respecting the environment and biodiversity.

Domaine Delmas passed the milestone of selling 100,000 bottles.



Domaine Delmas was a gold medallist in the French national Crémant competition