

Delmas

LE PASSEUR

"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" **Baptiste Delmas**

Terroir Haute Vallée

- **Organic** winery since 1986
- **Plots:** la Ferronne, la Garrigole
- **Heights :** 400 m
- **Appellation :** AOC Limoux
- **Soil :** Clay / Limestone

Technical Information

- **Grape Variety :** Chardonnay, Chenin, Mauzac
- **Vintage :** 2018
- **Aging :** 12 months in oak barrel
- **Bottle :** Available in 75 cl
- **Packing :** Box of 6 or 12 Bottles
- **Number of bottle :** 1612
- **Color :** White
- **Alcohol :** Alc. 13% by vol.

Tasting Notes

L'Envol has a beautiful pale golden yellow color with silvery reflections. From the first nose, the aromas of toasted hazelnut, curry and white flowers. Then it opens with fine buttery notes that enhance the tasting. On the palate, the opulence is wise, perfectly mastered and correctly balanced by the acidity of the Haute Vallée land! The amplitude of the attack quickly gives way to a livelier, almost saline finish.

Food and Wine pairing

This wine will pair perfectly with sea bass cooked in salt crust, braised veal chop with morels or with thin slice of Pata Negra Bellota Ham.

