

DOMAINE

Delmas

## CUVEE TRADITION

*First steps in the Mauzac Universe with an original and generous traditional method representation.*

### Haute Vallée Terroir

- Organic winery since 1986
- Appellation: AOP Blanquette de Limoux
- Plots: le Camp Grand, Espilies, Peyreguet, Pradelles
- Soil: Clay / Limestone
- Height: 400 m

### Technical Information

- Grape Variety: Mauzac, Chenin, Chardonnay
- Colour: White
- Production: organic
- Maturated on lees: 24 months
- Sugar Level: Extra brut (<6g/l)
- Alcohol: 12.5 % vol
- Bottle Size: available 75 cl
- Packaging: cases of 6 or 12 bottles

### Tasting notes

The mouth is silky, velvety balanced with a beautiful vivacity.

The nose is opening on fresh citrus fruit, green apple, and white flowers.

The mouth is round, smooth, and is distinguished by creamy-like bubbles. The lively acidity is balancing the texture in the wine.

### Food and wine pairing

Serve at 10-12°C to highlight its aromatic complexity. Best to drink at the beginning of a meal, to whet the appetite, and paired with apple chips and fresh sheep cheese foam.

*Tasting commentary by the sommelier  
Baptiste Ross-Bonneau.*

