

Delmas

L'ENVOL

*"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:** Campgrand, la Garrigole
- **Heights:** 400 m
- **Appellation:** AOC Limoux
- **Soil:** Clay / Limestone

Technical information

- **Grape Variety:** Mauzac, Chenin
- **Vintage:** 2019
- **Aging:** 12 months in oak barrel
- **Bottle:** available in 75 cl
- **Packing:** Box of 6 or 12 bottles
- **Number of bottle:** 2128
- **Colour:** White
- **Alcohol:** Alc. 13% by vol.l

Tasting Notes

L'Envol presents a shiny golden color with silvery reflections. We will be surprised by its intense and ripe nose, on a tendency of fresh yellow fruit aromas. The mouth is straight, persitent, with a great freshness that will let citrus and candied lemon nuance take place.

Food and Wine pairing

Decant and serve at 14°C to enjoy all its sides. Taste it during a gastronomic meal composed of braised sea bass in a pot with lemon and rosemary.

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

