

# 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
- **Appellation:** AOC Limoux
- **Plots:** la Ferronne, la Garrigole
- **Soil:** Clay / Limestone
- **Heights:** 400 m

### Technical Information

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

### Tasting Notes

The colour is a bright, light yellow with silver nuances.

The nose is opening on smoky notes, then is showing a large aroma complexity: white flowers and vineyard peach.

The mouth is revealing a nice smoothness, richness with the volume of a concentrated wine, enlivened by a tension, chiseled and straight.

### Food and Wine pairing

Decant and serve at 14°C to unveil all its secrets.

A great partner with a paned octopus with tomatoes and fennel.

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

