

DOMAINE  
*Delmas*

## AOP LIMOUX BLANC

*Beginning of an adventure in the Haute Vallée with this 100% Chardonnay. It expresses a meticulous work to highlight a great terroir.*

### Haute Vallée Terroir

- Agriculture: Organic since 1986
- Appellation: AOP Limoux
- Plots: la Garrigole, la Ferronne
- Sol: Clay - Limestone
- Height: 400m

### Technical information

- Grape varieties: Chardonnay, Chenin
- Vintage: 2020
- Colour: White
- Production: organic
- Matured on lees: 12 months
- Alcohol: 13.5% vol
- Bottle: available in 75cl
- Packaging: cases of 6 or 12 bottles

### Tasting Notes

The nose is composed, at the same time, of strong and subtle hot brioche, fresh hazelnut, orange zest and candied "cédrat" (kind of lemon).

The mouth is gentle at the attack and is followed by a lot of energy. The end of the mouth appears with delicacy, and mint and vanilla aromas.

### Food & Wine pairing

Serve at 13°C in a splayed glass with paned scallops, or some pressed lamb cheese.

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

