

DOMAINE
Delmas

CUVEE MEMOIRE

Expression of the iconic Mauzac. A singular experience for all sparkling wine enthusiasts.

Haute Vallée Terroir

- Organic winery since 1986
- Appellation: AOP Crémant de Limoux
- Plots: Espilies 30 years old
- Soil: Clay - Limestone
- Height: 400m

Technical information

- Grape varieties: Mauzac, Chenin
- Vintage: 2017
- Colour: White
- Production: organic
- Maturated on lees: 30 months min
- Sugar level: Brut Nature (<3g/l)
- Alcohol: 12.5 % vol
- Bottle: available in 75 cl
- Packaging: cases of 6 or 12 bottles

Tasting notes

This cuvée is built around the traditional grape variety, Mauzac. It enchants as soon with its light-yellow robe livened up by slight and persistent bubbles. The wine reveals its complexity and purity on the nose: ripe apple, with slight smoky, and iodine notes are an evidence of the wine richness. The mouth is bodied, flavourful, with a delicate touch, a lively acidity, and show great deepness.

Food and wine pairing

Serve at 12°C in a wine glass to improve the expression, paired with an appetizer composed of foie gras and acid apple jelly.

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

