



CLAIR DE LUNE

The iconic wine of Limoux appellation based on the native grape variety, the Mauzac. A charming wine that will please all gourmet people.



TECHNICAL SHEET

Appellation

AOC Limoux Méthode Ancestrale

Type

Ancestral method sparkling white wine

Grapes

Mauzac

Geographic situation

Clay-limestone in le Camp Grand, la Clauso

Sugar level

Sweet with the natural grape sugar

Alcohol level

7.5% alc vol

Vinification & aging

Hand harvest and transportation of grapes in small cases. Direct juice extraction by a soft press. Separation of juice qualities. Settling. First fermentation in stainless steel vats. Stop of fermentation by decreasing the temperature. Maturation for 6 months. Bottling and 2nd short fermentation (1.5-2 weeks). Disgorgement of all the bottles.

Description

As soon as we pick the firsts scents, the wine is opening on fresh and gorgeous apple and pear flavours, completed with yellow flowers shades.

The mouth is soft, round, and creamy. A lovely freshness is balancing the sweet part. The bubbles are soft, give an impression of fullness, and extend the pleasure.

Food & Wine pairing advice

Serve at 8-9°C with the family on a Sunday at noon with a homemade apple pie. It pairs very well too with appetizer like foie gras. To keep for 1-2 years.

Awards & Publications

2024: Guide Hachette des Vins – 1 star

2023: La Revue des Vins de France – 89/100

2016: Guide Hachette des Vins – 1 star

2013: Guide Hachette des Vins – 1 star

Gilbert & Gaillard – 85/100

Gault & Milau – 14.5/20

Bettane & Desseauve – 14/20

2012: Gilbert & Gaillard – 82/100

2008: Guide Hachette des Vins – 1 star