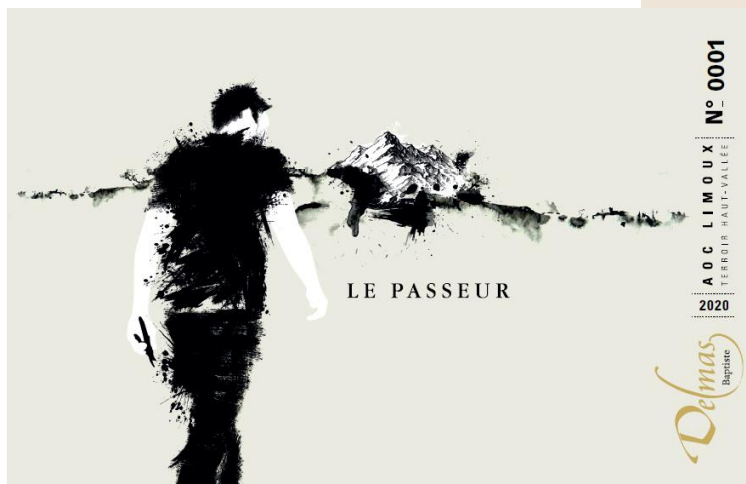




LE PASSEUR

"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.**



TECHNICAL SHEET

Appellation

AOC Limoux blanc

Vintage

2020

Type

Still white wine

Number of bottles

6280

Grapes

Chardonnay

Alcohol level

13.5% alc vol

Geographic situation

Clay-limestone in la Garrigole, la Ferronne

Vinification & aging

Hand harvest and transportation of grapes in small cases. Direct juice extraction by a soft press. Separation of juice qualities and selection of the best quality, the “cuvée A”. Settling. First fermentation in oak barrels. Maturation on the lees in barrels for 9 months. Selection of barrels.

Description

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 & Wine pairing advice

Decant and serve at 14°C to unveil all its secrets. A great partner with a paned octopus with tomatoes and fennel. To keep for 8-10 years.

Awards & Publications

2025: Guide Hachette des Vins – 2 stars

Jancis Robinson, Tamlyn Currin – 16/20

2023: Decanter – Silver Medal, 93/100

2022: La Revue des Vins de France - 90/100