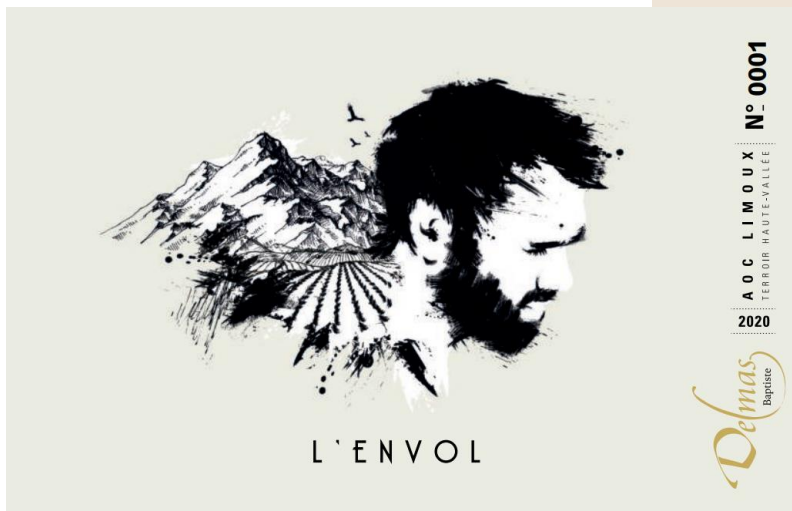




## L'ENVOL

*"L'Envol is the result of my confidence. I learnt by following my father's steps and today, I am proud to carry on the legacy. L'Envol is a tribute to the "Haute-Vallée de l'Aude", a terroir that is so dear to me and unique."* **Baptiste Delmas.**



# TECHNICAL SHEET

## Appellation

AOC Limoux blanc

## Vintage

2020

## Type

Still white wine

## Number of bottles

2570

## Grapes

Mauzac, Chardonnay, Chenin

## Alcohol level

12% alc vol

## Geographic situation

Clay-limestone in Campgrand, la Garrigole

## 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

L’Envol presents a shiny golden color with silvery reflections.

We will be surprised by its intense and ripe nose, on a tendency of fresh yellow fruit aromas. The mouth is straight, persistent, with a great freshness that will let citrus and candied lemon nuance take place.

## Food & Wine pairing advice

Decant and serve at 13°C in large glass.

Taste it during a gastronomic meal composed of braised sea bass in a pot with lemon and rosemary. To keep for 8-10 years.

## Awards & Publications

2025: Jancis Robinson, Tamlyn Currin – 17/20

2024: Guide Hachette des Vins – 1 star

2023: Special Report Languedoc Roussillon. Matthew Stubbs, Tim Atkin - 93/100

2022: Terre de Vins – 15/20