



## LIMOUX TERROIR HAUTE-VALLÉE

*The beginning of an adventure in the Haute Vallée with this 100% Chardonnay. A light breeze from the Pyreneans with just enough body to extend the pleasure in the mouth.*

TERROIR HAUTE VALLÉE



CHARDONNAY

2021



# TECHNICAL SHEET

## Appellation

AOC Limoux blanc

## Type

Still white wine

## Grapes

Chardonnay

## Geographic situation

Clay-limestone in la Garrigole, la Ferronne

## Vintage

2021

## Alcohol level

12.5% 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 oak barrels. Maturation on the lees in barrels for 9 months. Bottling.

## Description

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 advice

Serve at 13°C in a splayed glass with paned scallops, or some pressed sheep cheese. To Keep for 4-5 years.

## Awards & Publications

2025: Guide Hachette des Vins – 1 star

2016: Guide Hachette des Vins – 1 star

Gilbert & Gaillard – Gold medal

2014: Bettane & Desseauve – 15.5/20