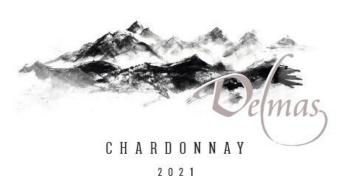


LIMOUX TERROIR HAUTE-VALLÉE

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





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

