



## MÉMOIRE

*A unique expression of the Mauzac. In memory of the grandfather, Omer Delmas, who vinificated and aged the Mauzac in barrel. The contact of the oak with the wine reveals a new face of this iconic grape.*



# TECHNICAL SHEET

## Appellation

AOC Blanquette de Limoux

## Type

Traditional method sparkling white wine

## Grapes

Mauzac, Chenin

## Geographic situation

Clay-limestone in Espilès

## Sugar level

Extra Brut

## Alcohol level

12.5% alc vol

## Vinification & aging

Hand harvest and transportation of grapes in small cases. Direct juice extraction by a soft press. Selection of best juice quality, “cuvée A”. Settling. First fermentation in old oak barrels. Maturation on the lees in barrels for 8 months. Bottling and second fermentation in bottle. Aging on the lees in racks for 30 months min.

## Description

This cuvée is elaborated around the traditional grape variety, Mauzac.

It is enchanting with its light-yellow robe livened up by slight and persistent bubbles.

The wine reveals its complexity and purity on the nose: ripe apple, with slight smoky, and iodine notes are evidence of the wine richness.

The mouth is bodied, flavourful, with a delicate touch, a lively acidity, and shows great depth.

## Food & Wine pairing advice

Serve at 12°C in a wine glass to improve the expression, paired with an appetizer composed of foie gras and acid apple jelly. To keep for 5-8 years.

## Awards & Publications

2025: Guide Hachette des Vins – 2 stars

Jancis Robinson, Tamlyn Currin – 17/20

2024: Sélection Mondiale des Vins au Canada – Gold Medal

2023: Guide Hachette des Vins – 1 star

2016: Gilbert & Gaillard – Gold Medal

2014: Guide Revel – 3 stars, 18/20

Guide Hachette des Vins – Commented