



TRADITION

A pure revelation of the Mauzac from our altitude terroir. It expresses the lightness, a delicate fruit with a slight complexity from the aging.



TECHNICAL SHEET

Appellation

AOC Blanquette de Limoux

Type

Traditional method sparkling white wine

Grapes

Mauzac, Chenin

Geographic situation

Clay-limestone in le Camp Grand, Espilès, Peyreguet, Pradelles

Sugar level

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. Separation of juice qualities. Settling. First fermentation in stainless steel vats. Maturation on the lees in vats for 8 months. Bottling and second fermentation in bottle. Aging on the lees in racks for 18 months min.

Description

The nose is opening on fresh citrus fruit, green apple, and white flowers.

The mouth is round, smooth, and is distinguished by creamy-like bubbles. The lively acidity is balancing the texture in the wine.

Food & Wine pairing advice

Serve at 10°C in tulip glasses to highlight its aromatic complexity. Best to drink at the beginning of a meal, to whet the appetite, and paired with apple chips and fresh sheep cheese foam. To keep for 2-3 years.

Awards & Publications

2024: La Revue des Vins de France, issue N°682 – 89/100

2023: La Revue des Vins de France, issue N°672 – 88/100

2022: "111 Schaumweine aus aller Welt die Man getrunken haben muss". Daniela Dejnega, Luzia Schrampf. Edition Emons.

2016: Guide Hachette des Vins – 1 Star

2014: Guide Revel – 3 stars, 16/20

2013: Guide Hachette des Vins – 2 stars

2011: Guide Hachette des Vins – 1 star

Decanter – Bronze Medal

2009: Guide Hachette des Vins – 2 stars, "coup de cœur"