

SAINT-HILAIRE

AOC Limoux, Blanquette de Limoux, Semi-Sweet 750ml

France's Oldest Sparkling Wine



In 1531 the Benedictin monks from Abbey of Saint-Hilaire were producing a still wine made with Mauzac, the local grape variety, and discovered the 2nd fermentation in the bottle and Blanquette de Limoux the oldest sparkling wine in the world was born.

VINIFICATION

- Blend: 90% Mauzac, 5% Chenin, 5% Chardonnay.

Mauzac is a rare grape variety exclusive to the Limoux terroir, characterized by its peach, pear and green apple aromas.

- low yields, 50 hectolitres / hectare

- Exclusively hand-picked to preserve the grapes quality.

- 2nd fermentation – The bottles are stored horizontally in dark cellars with regulated temperature, 15°C, and humidity so that the prise de mousse takes place slowly, an entirely natural process.

- Ageing on second fermentation lees during a minimum of 12 months.

- Alcohol: 12%.

TASTING

Dry, toasty, smooth and clean SAINT-HILAIRE truly captivates with an attractive yeasty aroma and luscious creamy texture.

The palate is light and crisp with citrus and apple flavors and the body is just hefty enough.

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