

SAINT-HILAIRE

AOC BLANQUETTE DE LIMOUX

BRUT

TERROIR

The grapes used in the preparation of this sparkling wine are from the 4 different terroirs of the Limoux appellation.

GRAPE VARIETIES

95% Mauzac, 5% Chenin.

VINIFICATION AND MATURING

Grapes are exclusively hand-picked to preserve their quality. During the second fermentation the bottles are stored horizontally in dark cellars with regulated temperature at 15°C so that the « prise de mousse » occurs slowly, an entirely natural process. The wine is then ageing on second fermentation lees during a minimum of 12 months.

TASTING NOTES

A beautiful mousse with persistent bubbles shows an attractive light yellow robe with the green reflections. The perfume firstly exhales floral notes such as hawthorn, which leave space for more fruity notes such as white-fleshed fruits. The wine keeps its honey notes whilst preserving its attractive freshness which is characterized by a fine effervescence and a good acidity.

SERVING SUGGESTIONS

Recommended at 7-8°C. Will be enjoyed as an aperitif.

ALCOHOL DEGREE

12% vol.

RESIDUAL SUGARS

9.5 g/l



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