

SAINT-HILAIRE

AOC BLANQUETTE DE LIMOUX

SEMI-SWEET

TERROIR

Clay-limestones soil.

GRAPE VARIETIES

90% Mauzac, 5% Chenin, 5% Chardonnay.

VINIFICATION AND MATURING

Grapes are harvested by hand at an optimal maturity. Pressing is made with a pneumatic press in order to preserve the quality of the grapes already selected at the vineyard. The alcoholic fermentation is made in stainless steel tanks under low and controlled temperature at 16°C to optimize the expression of the primary aromas. The second fermentation also called « prise de mousse » occurs in bottle under temperature-controlled atmosphere at 18-20°C. Aging on laths lasts 12 months.

TASTING NOTES

The color is pale yellow with golden nuances, leaving elegant bubbles arise. The nose is lively and elegant with aromas of white flowers and pear. On the palate, the attack is greedy companied by fine bubbles. We regain the aromatic perception of the nose maintained by a pleasant feeling of freshness.

SERVING SUGGESTIONS

Recommended at 6-7°C. The sweet note of this sparkling wine will be appreciated along with a dessert.

ALCOHOL DEGREE

12.5% vol.

RESIDUAL SUGARS

40 g/l



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