

SAINT-HILAIRE

AOC BLANQUETTE DE LIMOUX

BRUT

■ TERROIR

The grapes used in the production of this sparkling wine come from four distinct terroirs of the Limoux appellation, characterized by clay-limestone soils.

■ GRAPE VARIETIES

91% Mauzac, 9% 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 a regulated temperature of 59°F, allowing the 'prise de mousse' to occur slowly, an entirely natural process. The wine then ages on its second fermentation lees for a minimum of 12 months

■ TASTING NOTES

A beautiful mousse with persistent bubbles reveals an attractive light yellow hue with green reflections. The aroma initially reveals floral notes, such as hawthorn, which give way to fruity aromas of white-fleshed fruits. The wine retains its citrus notes and keeps its refreshing quality, characterized by delicate effervescence and balanced acidity.

■ SERVING SUGGESTIONS

Serve at 44-46°F. A wine made for appetizers and dishes of shellfish and raw fish.

■ ALCOHOLIC DEGREE

12% vol.



* *Sud de France*

— Limoux - France —

JACK POUST & COMPANY, INC.
www.jackpoust.com