

# SAINT-HILAIRE

## AOC BLANQUETTE DE LIMOUX

### SEMI-SWEET



#### ■ TERROIR

Clay-limestone soil.

#### ■ GRAPE VARIETIES

100% Mauzac.

#### ■ VINIFICATION AND MATURING

The grape harvest is done manually, in whole bunches, and at optimal ripeness. The type of press used is pneumatic, which helps preserve the quality of the grapes carefully selected in the vineyard. The first alcoholic fermentation takes place in stainless steel tanks at a low, controlled temperature (60°F) to optimize the expression of primary aromas. The second fermentation, also known as «prise de mousse,» occurs in bottles in cellars where the temperature is controlled (59-61°F).

The aging on lees lasts about 12 months.

#### ■ TASTING NOTES

The color, a pale yellow with golden highlights, reveals delicate bubbles. The nose is fresh and elegant, with notes of white flowers and pear. On the palate, the attack is indulgent, accompanied by fine bubbles, and the same aromas from the nose are present, complemented by a pleasant freshness in the finish.

#### ■ SERVING SUGGESTIONS

Served at 44 and 46°F, this wine, with its subtle sweet note, pairs perfectly with fruity desserts such as a citrus tart, panna cotta, or fresh fruit. It can also accompany light pastries like madeleines or orange blossom cookies.



#### ALCOHOLIC DEGREE



\* *Sud de France*

— Limoux - France —

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