

F DE FLANDRY

AOC LIMOUX BLANC



■ TERROIR

Located on the foothills of the Pyrenees, where Atlantic climatic influences cross Mediterranean ones, the vineyard of Limoux reveals its richness and its diversity. The grapes come from clay-limestone and gravelly soil.

■ GRAPES VARIETIES

100% Chardonnay, emblematic grape variety of Limoux.

■ VINIFICATION AND MATURING

The low yield of 40Hl/Ha emphasizes quality. The richness of this wine is rigorously worked to offer elegant wines. Grapes are hand-picked and entirely pressed. A cold static settling is made before alcoholic and malolactic fermentation in french oak barrel. Ageing on lees lasts for 9-11 months with a weekly stirring and topping up of barrels.

■ TASTING NOTES

The scintillating robe offers a nice yellow color with green tints. The nose reveals very finely aromas of white-fleshed fruits, white flowers such as hawthorns and vanilla notes. The freshness of the attack in mouth gives way to a pleasant volume with complex notes of fruits such as pear. The finish reveals aromas of vanilla and roasting.

■ SERVING SUGGESTIONS

Recommended at 12°C. This wine is ideal with dish of white meat or poultry. It goes perfectly with foie gras and truffle dishes.

■ ALCOHOLIC DEGREE

13% vol.



* *Sud de France*

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