

ON THE ROCKS

AOC MÉTHODE ANCESTRALE DOUX

■ TERROIR

Clay-limestone soil.

■ GRAPE VARIETIES

100% Mauzac.

■ VINIFICATION AND MATURING

Ancestrale method. Grapes are pressed by pneumatic pressing. The juice is clarified by cold settling and fermentation is stopped by successive rackings and filtrations. The partially must fermented is bottled and the ambient temperature makes the fermentation must start again. Finally, at the perfect balance pressure-sugar-alcohol, the fermentation is stopped by a sudden thermal shock.

■ TASTING NOTES

The pale yellow color expresses a fruity and slightly acidic feeling. The nose reveals flavors of apple, sweet spices and ripe fruit. In the mouth, the mauzac develops a perfect balance between sweetness and acidity, revealing a beautiful fruitiness and a pleasant freshness supported by a fine and creamy foam.

■ SERVING SUGGESTIONS

To be serve chilled, on ice for a wave of freshness in the mouth.
It's a pleasant wine, to enjoy as you wish !

■ ALCOHOLIC DEGREE

6% vol.



* *Sud de France*



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