

PREMIÈRE BULLE

AOC BLANQUETTE DE LIMOUX BRUT

■ TERROIR

Clay-limestone soil.

■ GRAPE VARIETIES

95% Mauzac, 5% Chenin.

■ VINIFICATION AND MATURING

Grapes are exclusively picked by hand after a selection of the best vineyards for outstanding quality of their soil and sub-soil. After a first fermentation in stainless steel tank, the « prise de mousse » or second fermentation occurs in bottle, before a period of ageing on lees lasting 15 months.

■ TASTING NOTES

A robe of pale gold permeated by numerous very fine bubbles forming a dense and evanescent mousse. Lively and delicate nose on citrus fruit and white flowers aromas. Round and lively attack, giving an agreeable texture. Fresh citrus fruit notes. A refreshing wine quite long in mouth.

■ SERVING SUGGESTIONS

Recommended at 7-8°C. A young effervescence adapted to festive moments. Perfect with an aperitif of smoked salmon or foie gras on toasts.

■ ALCOHOLIC DEGREE

12% vol.



* *Sud de France*

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