

TOQUES ET CLOCHERS

TERROIR OCÉANIQUE

AOC LIMOUX



After a relatively mild and rainy winter and spring, with a short episode of cold weather in March, the 2018 harvest has been healthy, if smaller than usual, resulting in a good concentration of the wines and a very good vintage.

■ TERROIR

Situated to the west of the Appellation area, the Chardonnays selected in Océanique terroir are found at an altitude of 300 metres in vineyards where the fresher climate gives a later maturity. The soil is gravelly.

■ GRAPE VARIETIES

100% Chardonnay.

■ VINIFICATION AND MATURING

Vinified and matured in French oak barrels during 10 months.

■ TASTING NOTES

This wine has a yellow robe with green highlights. The nose is characterized by lemon citrus. The mouth is fresh, ample and well-balanced. The finish is elegant and salty.

■ SERVING SUGGESTIONS

Recommended at 13-14°C. A wine which pairs perfectly with a fish blanquette, scallops with saffron or a rabbit curry.

■ ALCOHOLIC DEGREE

13% vol.



SIEUR D'ARQUES
— Limoux - France —

* Sud de France

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