



— DOMAINE —
La Louvière

BLANQUETTE DE LIMOUX
- Brut -

The « Little sister of our Cremant », our blanquette is an enticing blend of Mauzac and Chardonnay, which are typical varieties of the region. The vineyards of Appellation Limoux extend around the charming village with the same name. The soil type is predominantly chalky which is perfect for the white varieties to express the terroir. This region has a distinguished past with sparkling wines of fantastic quality with both the Cremant and the Blanquette de Limoux. The winemaking is the tried and true « methode traditionnelle » as used in Champagne, and was discovered by the monks of the Abbaye de Saint Hilaire close to Limoux in the 16th Century. These effervescent wines will always find a place on your table for all of your festive occasions.

Varieties	Mauzac and Chardonnay
Temperature:	de. 6 -10 °C
Elevage:	Traditional Method of bottle fermentation
Ideal with :	An excellent wine for all festive occasions, or an ideal partner for fresh seafood.

Analytical Profile

Alcohol	12 % vol.
Sugar:	12.5 g/l
TA (acidity) :	6,0 g/l

Note :

Disponible depuis Janvier 2015.

