

# Coquelicot Limoux

## COQUELICOT LIMOUX

AOP LIMOUX RED



### HISTORY

The RED POPPY ('Coquelicot') grows in our vineyards, impressionist dots of scarlet witnessing our producers' daily commitment to preserve the environment and biodiversity. This flower, which only grows on soils which have not been polluted, is a positive sign of our action in favour of the «Protect Planet» program on Limoux terroirs.

### VINEYARDS

Our vines are cultivated on clay and limestone soils in the Atlantic, Mediterranean and Pyrenean climatic zones surrounding Limoux.

### GRAPE VARIETIES

Merlot, Syrah, Malbec and Cabernet.

### VINIFICATION

All of the grapes are harvested by hand.

Each variety is vinified separately. The Syrah and Malbec undergo a cold maceration before fermentation. The Cabernet Franc and Merlot grapes are macerated for a long period of 30 days. The wines are matured in conical form wooden vats for 8 months, then blended.

### TASTING NOTES

Coquelicot Limoux, decanted an hour before serving, should be served at room temperature.

Bright ruby in colour, Morello cherry on the nose with scents of blackcurrant and raspberry. These aromas return on the pallet, soft and superbly elegant.

### MATCHING WITH FOOD

This rich wine, full bodied with complex flavours, will accompany roasted poultry, a grilled rib of beef, a matured Brie or Saint Marcellin to finish with a Gaspacho of red berry fruit and fruit macaroons.



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[www.annedejoyeuse.fr](http://www.annedejoyeuse.fr)

B.P. 39 - 11303 Limoux Cedex - Tél. : +33 (0)4 68 74 79 40 - Fax : + 33 (0)4 68 74 79 49