# Very Limoux

## VERY LIMOUX

AOP LIMOUX RED

### HISTORY

«Very Limoux», a name which describes the spirit of this wine : «très Limoux»! Its personality illustrates the exceptional potential of our terroir.
To the West, the Atlantic climatic influences and the terroir of clay and limestone terraces develop wines' elegance. To the North-East, the predominant Mediterranean influence and terroir of clay and alluvium soils enhance fruit and body.
To the South, on the terroir of the upper valley of the Aude our grapes ripen progressively to produce wines with a fresh, elegant style.
These remarkable conditions of production, with coherent viticultural methods which respect the «Protect Planet» program lead to the best possible quality of grapes to produce this unique wine …. Very Limoux …. Very Good !

### VINEYARD

Our vineyards, planted on clay and limestone soils, are located in the Atlantic, Mediterranean and Pyrenean climatic zones.

### GRAPE VARIETIES

Merlot, Syrah, Malbec and Cabernet.

### VINIFICATION

All of our grapes are handpicked. Each variety is vinified separately under controlled temperatures. Syrah and Malbec grapes are macerated at a cold temperature before their fermentation while Cabernet and Merlot musts macerate for a long period of 30 days. The wines are matured in conical form casks for 8 months, then blended.

### TASTING NOTES

Very Limoux red should be decanted an hour before serving at room temperature.
Bright ruby in colour, the nose reveals scents of Morello cherries, blackcurrant and raspberry which develop on the soft, elegant palate.

### MATCHING WITH FOOD

This wine will be a great partner for roast poultry, a generous grilled rib of beef, a ripe Brie or Saint Marcellin cheese. It will also go very well with a Gaspacho of red fruit with fruit macaroons.

PROTECT PLANET

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