



CHÂTEAU DE BRASSE

AOP LIMOUX CHARDONNAY



History

Château de Brasse and its aqueduct, a magnificent gateway to the property, belong to the Latude family since 1719. The expertise of ten generations at the helm of this vineyard today expresses the full potential of Chardonnay and Chenin grape varieties.

Vineyard

Located between Limoux and Alet les Bains, Château de Brasse stands in the foothills of the Pyrenees on the banks of the Aude. The best plots, located on the slopes of the property, have been selected to produce this AOP Limoux vintage.

Grape varieties

Chardonnay and Chenin.

Vinification

All grapes are hand-picked and meticulously sorted. For white wine, the Limoux protected designation of origin requires vinification in oak barrels. Regular stirring allows "nourishing" the wine for later ageing in barrels for 8 to 9 months.

Tasting notes

Straw yellow hues with a silver highlights. Floral and white-fleshed fruit notes on the palate, mellow and well mastered freshness. The wine's minerality and long finish augur nice ageing potential. This wine is best served at 12°C having taken care to decant it 30 minutes prior to serving.

Food pairing

This white AOP Limoux is the ideal accompaniment to shells scallops, grilled sea bass, marinated red tuna, cod and mashed potatoes with truffles or a goat cheese platter.

