



Very Limoux

AOP LIMOUX CHARDONNAY



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

100% Chardonnay.

Vinification

All the grapes are handpicked and sorted on a conveyor belt so that only the best grapes are pressed. The must is then transferred to 220 litre barrels to ferment. It is stirred every day for the first two months to 'nourish' the wine and extract aromas and complexity. The wine is matured in the barrels for 8 to 9 months.

Tasting notes

It will taste at its best if it is decanted half an hour before it is served at 12°C. Bright gold in colour, the nose will reveal scents of white flowers, citrus fruit, white peach and brioche which develop on the well balanced palate culminating on a fresh, long finish.

Food pairing

Imperial as an aperitif with friends, it will be a classy companion for an asparagus 'Charlotte' cake , a creamed filet of pike, a buttered sole or brochette of goat's milk cheese.

