



## LIMOUX 2018

### WINEMAKER

Samuel Delafont –Vigneron Négociant

### APPELLATION

AOP Limoux

### REGION

Languedoc

### GRAPE VARIETAL

100% Chardonnay

### TERROIR

At 450 meters above sea level within “Haute Vallée” soil (north of Limoux), the vines are planted on a soil of sandstone, clay, and limestone. 15-40 year old vines.

### CULTURE & VINIFICATION

Slow fermentation in barrels followed by a 9-months maturation in French oaks.

### TASTING NOTES

Style: Deep color with grey tints and straw. The nose is rich, with marks of citrus, almond and brioche. The attack is fresh with a nice volume and balanced by a beautiful roundness.

### FOOD PAIRING

Best with seafood, sushi, shrimp and curry risotto.

### TEMPERATURE

Serve chilled, between 53-55°F (12-13°C)

### WHEN TO DRINK

Now and up to 7 years

### TECHNICALS

Alcohol: 13.5%, 3.93 g/l, pH: 3.3

Residual sugar: 1.2 g/l

### PRODUCTION

770 cases



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