



BRUT NATURE MAUZAC * BLANC DE BLANC

APPELLATION : AOC BLANQUETTE DE LIMOUX
BRUT NATURE - Vintage
VARIETAL : 100% MAUZAC

TERROIR : The Mauzac is planted on north and north-west facing slopes to preserve its acidity and freshness.

SOIL : Clay-limestone.

WINEMAKING : Alcoholic fermentation is carried out at low temperature in stainless steel vats and can take up to a month. The secondary fermentation takes place in an air-conditioned cellar.

AGEING : 18 months on the lees & no dosage.
Certified Organic AB Ecocert

TASTING NOTE : On the nose, we discover a succulence of fruit and a lovely aromatic intensity with aromas of vineyard peaches, pears and white flowers. The palate is fresh, direct, clean and vinous and shows a certain structure. It is followed by a lovely finish with a nice play of bitters.

The bubbles are luscious and well integrated into the vinosity of the wine. They add length and give this cuvée great depth.

FOOD PAIRING : Brut Nature to be enjoyed with grilled seafood like paprikas seared scallops, fish & chips or even onion rings.

NOTE : 12% Alc./Vol. – 750 ml.
Serve around 10°C (50°F)

