AOP LIMOUX BLANC



Colour: White

Millésime: 2019

Grapes: Chardonnay
(Chenin et Mauzac)

Age of the vines: Between 23 and 50 years old

Plant density/ha: 5500 on the oldest vines and
7500 on the youngest

Soils: Clay and limestone (pH 8,5)

Terroir: 2 parcels at 430m height (north and south exposure), at the crossroads of three influences: Atlantic, Mediterranean and mainly Pyrenean

Free-run yield hl/ha: From 42 to 50 hl/ha

Harvest: Manual with a severe selection in the vineyard

Winemaking process:
cold settling during 48h
fermentation in oak ½ muids (600L) aged from 1 to 14 years.
Malo-lactic fermentation : done
Maturation on lees in ½ muids and stirring of the lees during 11 month
+ maturation during 12 month in bottles in our winery.
The wine is bottled at the end of August, just before the next harvest

Residual sugar: <1g
% vol: 13,5°