

FRENCH BOULEDOGUE

Blanquette de Limoux



<u>Appellation :</u>	Blanquette de Limoux
<u>Blend :</u>	90% Mauzac, 10% Chardonnay
<u>Alc. / Vol. :</u>	12 %
<u>Yields:</u>	50hl/ha
<u>Soil/Climate:</u>	The vines are planted on clay-limestone soils in the Limoux region, influenced by the ocean.
<u>Winemaking:</u>	Hand-picked from the end of August to mid-October, vinification by traditional method, after pressing of the whole grapes, the vinification takes place at 18°C thermo regulated during 15 days. Aged on wooden panels for 12 months.
<u>colour:</u>	Bright gold colour with green highlights.
<u>Nose:</u>	Aromas of fresh fruit, ripe cherry and pear.
<u>Palate:</u>	Elegant attack, followed by the same fruit aromas as the nose, beautiful roundness and balance that lead to a sober and refined finish.
<u>Preservation:</u>	Up to 3 years
<u>Serving temperature:</u>	6°C
<u>Food pairing:</u>	Ideal as an aperitif or to pair with your fish, seafood or throughout the meal.



The French Bouledogue collection comes in 6 different labels/wines