

LUC PIRLET

WHITE BLEND

SAUVIGNON-CHARDONNAY | IGP PAYS D'OC



HISTORY

This blended wine is the result of passion and a reasoned viticulture. The grapes are carefully selected among our vineyards located on the different terroirs of Limoux (Languedoc Roussillon). The combination of the grape varieties and the different terroirs allow us to develop the best of each.

VINEYARDS

Our methods of cultivation are based on the observation of the natural plant cycles of vines and the development of biodiversity. The vineyards, planted on clay and limestone soils, have been selected within three identified zones of climate and terroir surrounding Limoux: the upper valley of the Aude, Atlantic and Mediterranean zones.

WINEMAKING

Grapes are pressed directly on their arrival at the cellar, then vinified traditionally and fined at cold temperatures. They are then fermented under controlled temperatures. Both grape varieties are vinified separately then blended.

TASTING NOTES

- **APPEARANCE**
Light gold.
- **NOSE**
Floral scents with a pleasant hint of citrus and exotic fruits.
- **TASTE**
Nice freshness at first, sustained by a rich body and followed by a mineral finish.
- **SERVING TEMPERATURE**
Best served between 10 and 12 °C.