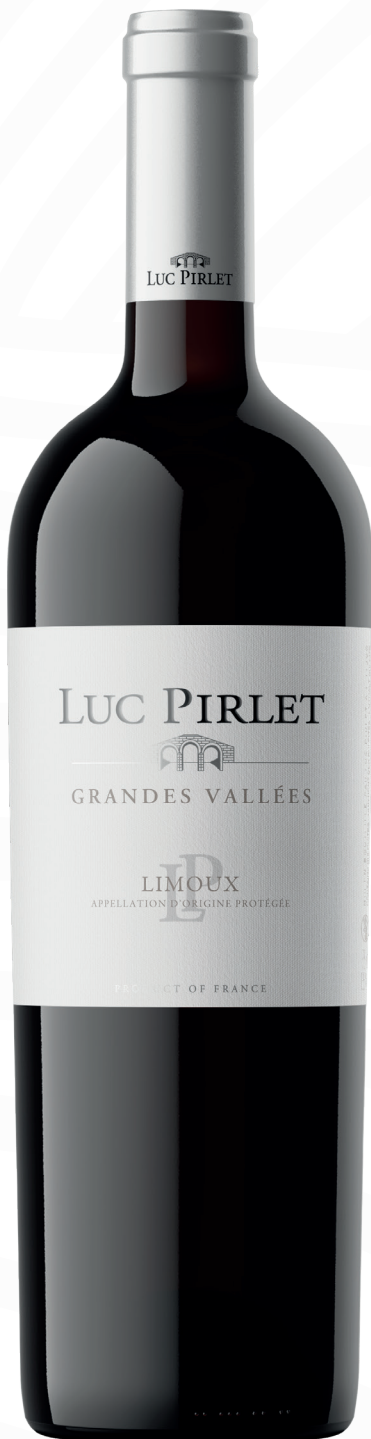


LUC PIRLET

LIMOUX RED

APPELLATION D'ORIGINE PROTÉGÉE LIMOUX
MERLOT / CABERNET SAUVIGNON / SYRAH / MALBEC



HISTORY

This AOP Limoux is made from a selection of our best vineyards plots. Exceptional conditions of production, careful cultivation of the vines and low yields allow us to obtain grapes of excellent quality to produce the unique style of this wine.

VINEYARDS

To the West, the Atlantic climatic influences and terroir of clay and limestone terraces develop elegant wines from the Merlot and Cabernet varieties. To the North-East, the predominantly Mediterranean influences and clay and alluvium soils reveal fruit, body and a rich style in the wines from Syrah and Malbec. To the South, a wide range of our grape varieties is planted in the upper valley of the Aude, benefiting from the freshness of the Pyrenean climate.

WINEMAKING

All of the grapes are handpicked, sorted on a conveyor belt, then destalked. Each variety is vinified separately under controlled temperatures. Syrah and Malbec grapes are macerated at a cold temperature before their fermentation while Cabernet and Merlot musts macerate for a long period of 30 days. The wines are blended then matured in French oak barrels for 9 to 10 months.

TASTING NOTES

- **APPEARANCE**
Deep purple with shades of garnet red.
- **NOSE**
Scents of raspberry, violet and black cherry.
- **TASTE**
The aromas will evolve towards velvety notes of ripe red berry fruit, prunes and spices on the elegant, long and complex finish.
- **SERVING TEMPERATURE**
Best served between 14 and 16 °C.