

LUC PIRLET

LIMOUX WHITE

APPELLATION D'ORIGINE PROTÉGÉE LIMOUX
100% CHARDONNAY



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 the terroir of clay and limestone terraces develop wines' elegance. To the North-East, the predominant Mediterranean influence and terroir of clay and alluvium soils enhance fruit and body. To the South, grapes planted in the upper valley of the Aude benefit from the freshness of the Pyrenean climate.

WINEMAKING

All the grapes are handpicked and sorted on a conveyor belt so that only the best grapes are pressed. The must is then transferred to French oak barrels to ferment. The juice is stirred every day to 'nourish' the wine. It will then be matured in the barrels for 8 to 9 months.

TASTING NOTES

- **APPEARANCE**
Pale yellow with gold shades.
- **NOSE**
Scents of preserved fruit (apricots), white peach and grapefruit.
- **TASTE**
Well balanced palate, developing a mineral style with soft notes of honey and delicate vanilla. Very long on the finish.
- **SERVING TEMPERATURE**
Best served at 12 °C.