

<b>PROVENANCE</b>	AOP LIMOUX BLANC South of France
<b>VARIETY</b>	Chardonnay 50% (Odyssée) Chenin blanc 40% (Dédicace) Mauzac 10% (Occitania)
<b>TERROIR</b>	350 m / 380 m. altitude Various: clay, silt, sand, limestone, pebbles Confluence of Mediterranean & Atlantic influences. Natura 2000 protected nature reserve.
<b>VITICULTURE</b>	Sustainable (Terra Vitis)
<b>YIELD</b>	20 - 45 hl / ha; 4,400 vines / ha 20 - 45 year old vines
<b>VINIFICATION</b>	Grapes sorted by hand Each variety separately fermented and aged in oak barrels Batonnage 2 x weekly for 6 months 20 % new oak in the final blend of the three monocepages
<b>BOTTLING</b>	June 2015 (under screwcap)
<b>ANALYSIS</b>	Alc: 13% Res Sugar: 1 g/L    Acidity: 3.89 g/L
<b>HARVEST</b>	By hand, 5 September – 17 October 2014 The 2014 harvest was slow to start, but the wait brought the wines to phenolic ripeness, and we were spared the storms that ravaged the region.
<b>TASTING NOTES</b>	Perky and crisp, this blend has tones of citrus, melon and apple associated with each of its three varieties.
<b>FOOD IDEAS</b>	Before a meal, with a meal, or after a meal: the adaptability of this wine lies in the blend.

## LE LIMOUX 2014

