

LE PROPRIÉTAIRE

AOC METHODE ANCESTRALE

DOUX

■ TERROIR

Mauzac is grown on clay-limestone soil, swept by climate of oceanic influence tempered by the Mediterranean sea, is vinified by the ancestral method which gives it its distinctive taste.

■ GRAPES VARIETIES

100% Mauzac.

■ VINIFICATION AND MATURING

Grapes are pressed by pneumatic pressing, the juice clarified by cold settling is fermented at 17°C, then the alcoholic fermentation is stopped by rackings, filtrations and cold storage. The partially fermented grape must is then bottled and the ambient temperature rise restarts the fermentation. Finally, at the perfect balance between pressure-alcohol and sugar, the fermentation is definitively stopped by a sudden thermal shock.

■ TASTING NOTES

The wine's straw-yellow hue hints at a slightly tart fruity character. The fine, delicate nose offers up aromas of Reinette apples. On the palate, the Blanquette shows itself to be very fruity with a pleasant freshness from the wine's acid structure and effervescence. To this is mixed a lovely tasty sweetness created by the residual sugar.

■ SERVING SUGGESTIONS

Best served at 7°C, this wine is extremely refreshing. It can be enjoyed either as an aperitif or served with desserts.

■ ALCOHOLIC DEGREE

6% vol.



* Sud de France

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