

# *L'Exception*

GRANDE CUVÉE  
*AOC Blanquette de Limoux*



Made in the Traditional Method, this Blanquette is the fruit of a subtle blend of:

90% Mauzac - 5% Chardonnay - 5% Chenin Blanc –

Horizontal Aging: 18 months  
Alcohol Content : 12.5%  
Residual Sugar : < 15 grams per liter  
Vintage : 2005

Limoux Terroir is characterized by a Mediterranean sunshine moderate by altitude and the temperate damp climate due to the oceanic flows. The grape ripens slowly and maintains the balance between fruity flavors and freshness necessary to elaborate a sparkling wine.

These cuvees are produced after a rigorous terrior selection in the Limoux Appellation. Grapes are selected from a very precise vineyard site identified for the outstanding quality of their soil and sub-soil.

**Appearance:** Pale Yellow in color with green highlights turning to gold as the wine matures. A lot of elegant bubbles rising.

**Bouquet:** Crisp, lively and elegant. The aromas are a delicate blend of White Flower, pear and other white flesh fruits, and citrus such as grapefruit. The wine then develops hints of hazelnut slowly revealing a subtle toasted aroma.

**Palate:** A crisp, clean attack with fine bubbles giving a creamy sensation. The flavor of fresh fruit and milk-bread becomes dominant and remains long on the palate. Ideal as an Apertif, this wine is also excellent served with a meal of Salads, Fish and Poultry.

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