



Cuvée Tradition Brut

Region

AOP Blanquette de Limoux

Winemaker notes

For the non-vintage Blanquette de Limoux, each grape variety is vinified separately for the first fermentation, which takes place in stainless steel tanks. The base wine is expertly blended from the vineyard parcels and grape varieties.

Viticultural Notes

Organic viticulture. The vineyards are located at 300-450m elevation in the Haute Vallée terroir of AOC Limoux in the foothills of the Pyrenees Mountains.

Wine	Cuvée Tradition Brut
Estate	Domaine Delmas
Vintage	NV
Varietal	90% Mauzac, 10% Chenin Blanc
Region	AOP Blanquette de Limoux
Vineyard	CampGrand, Espilies, Peyreguet and Pradelles Vineyards
Vine Age	25+ years old
Soil	Clay-limestone
Farming	Certified Organic
Fermentation	Traditional method sparkling. Grapes are whole bunch pressed. Only free run and first pressings used. First fermentation in stainless steel. Bottling with liqueur de tirage followed by aging on lees in bottle.
Aging	Minimum 18 months on lees. Between 5 and 7g/L dosage.
Alcohol	12.5%
Imported QTY	60,000 bottles

