

LES DOMAINES ROBERT VIC

LA BALADE BLANQUETTE DE LIMOUX

AOP - LIMOUX 4 G OF RESIDUAL SUGAR

12 % vol.



90 % Mauzac
7% Chardonnay
3% Chenin



While closer to the Mediterranean, Limoux's climate is also affected by oceanic influences. Since the 19th century, vines have covered all of the slopes in the valleys created by the Aude river and its tributaries, and can be divided into four types of terroir: Mediterranean, Autan (a southerly wind), Oceanic and Upper Valley. These grapes ripen on the east-facing Upper Valley terroir, protected from oceanic influences. The vines grow at an altitude of between 280 and 480 metres! The soil here is damper and cooler, with a late spring and a cool autumn. Sometimes the harvests are only just beginning as those on the more Mediterranean-influenced slopes are ending.



Blanquette de Limoux is vinified according to the «traditional method». After an initial alcoholic fermentation, the wines are blended and aged in vats for a year, which is exceptional for the appellation. The wine is then bottled. A secondary fermentation is then started in the bottle by the addition of a «liqueur de tirage» (a mixture of wine, sugar and yeast). The wine thus becomes effervescent as the bottles mature on the lees for at least two years, the second exception in the production of Balade, giving the wine a natural sweetness. During the maturing period the deposit in the wine gradually collects in the bottle's neck, in a process called «remuage». This is removed by «disgorgement», in which the bottle is briefly opened. Lastly, before the bottles are sealed with their final cork, a light «liqueur d'expédition» is added which gives this Blanquette its dry character (barely 4 g sugar/litre).



Maturing in vats for 12 months
Maturing in racks for at least two years



Did you say finesse? A wonderfully refined blanquette. The nose appeals instantly with flowers and white fruit (hawthorn, peaches, pears), supported by generous apicoty notes. Delicious! The palate offers rich, fine bubbles, with a combination of buttery roundness and lemony freshness...



A langoustine fricassée with a dash of lemon, and you will have all the ingredients for a perfect evening.



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **“green practices”** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues»** of the **Quality** approach by obtaining **ISO 22000** certification. This **international standard** demonstrates the company's ability to control Food Safety.