

LE LONG CHEMIN LIMOUX RED

AOP - LIMOUX



14 % vol.



45% Merlot
15% Syrah
15% Cabernet Franc
15% Cabernet Sauvignon



Clay limestone soil



The vinification process consists of destemming, followed by maceration and then ageing in barrels on fine lees (the barrels are made by the Radoux Coopérage with oak from the Tronçais forest) until 1 May in the year following the harvest.



This is a wine characterized by balance and precision! The elegant, lively nose combines black fruit and sweet spices with a hint of vanilla. The palate is long and expressive, between silky and velvety, with a delicate, fruity aromatic persistence (black fruit and roasted, peppery notes).



To experience this wine at its best, serve with a richly flavoured dish, such as a leg of lamb cooked for seven hours. A perfect dinner for friends!



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 the Food Safety.