



— DOMAINE —
La Louvière

MALVIÈS MALEPÈRE
TERRES PYRÉNÉENNES

LA BLANQUETTE DE LIMOUX

The 'Little sister' of our Crémant, our Blanquette de Limoux is an enticing blend of Mauzac and Chardonnay, varieties typical of the Limoux region. The soil type in the vineyards surrounding the charming town of Limoux is predominantly chalky, which is perfect for the white varieties to express the terroir. This region has a distinguished past and uses the 'méthode traditionnelle', used in Champagne, which was discovered by the monks of the Abbaye de Saint Hilaire close to Limoux in the 16th century. This effervescent wine will always find a place on your table for all of your festive occasions.

SPECIFICATION

VARIETY:

AOP Blanquette de Limoux:
Mauzac and Chardonnay

SERVING TEMPERATURE:

6 - 10 °C

MATURING:

La Méthode traditionnelle

ENJOYMENT:

An excellent wine with seafood and for all festive occasions.



ANALYTICAL PROFILE

ALCOHOL:	12 % vol.
SUGAR:	12.5 g/l
ACIDITY:	6 g/l