



LE LONG CHEMIN, LIMOUX

AOP Limoux

Our comment : « An ever-so seductive profile! Aged in brand new barrels, you will sense an initial intense brioche nose. Then, as these first aging aromas begin to fade away, you are hit by a medley of white and yellow fruit accentuated by a hint of fresh hazelnut. The full-bodied, fleshy, intensely-flavoured palate is a celebration of delightful indulgence. »



Degree	14%
Grape	Chardonnay 100%
Soil	Clay limestone
Culture	Guyot pruning
Harvest	Sorted manually
Yield	40 hl/ha
Vinification	New barrels or 1/2 wines barrels. for 8 month on the lees

Service temperature

Fresh. 8-10 °C.

At table

In essence, a first class wine that would definitely exalt refined delicacies: ember-baked sea-bream in a fig-leaf papillote, or free-range chicken sprinkled with morels... let the dream become reality!

Here we are south-west of Carcassonne, in the Aude highlands, not far from the village of Saint Hilaire. Quite a unique place, located between 100 and 200 m altitude, where the hillside, the woods and the stone unveil the landscapes, the wines and the souls...Here, Aurélie Vic stumbled upon countryside with a myriad of one-of-a-kind aromas and fragrances, flavours and characters: an exquisite concoction to excite the senses revealed in this wine. So, embark, right now on this wonderful discovery! To explore Chardonnay...

RESPECT OF THE NATURE

Certified since 2006, we promise to respect the environment protection gathered around Qualenvi referencial.

