



# BARON MAXIME



## BRUT GOLD RÉSERVE

AOP Blanquette de Limoux

# 2019



### TERROIR & ESTATE

Clay-limestone.

The average age of the vines is 20 years old.

### GRAPE VARIETIES

Mauzac 85%

Chardonnay 15%

### WINEMAKING

Yields are kept low and grapes are all harvested by hand softly to prevent any oxidation before pressing.

The average yield is limited to 50hl/ha. The harvest is exclusively manual. This Baron Maxime has a temperature controlled vinification.

Follows a « **Méthode Traditionnelle** » where a second fermentation takes place in the bottle. Aged on lees for 9 months.

### TASTING NOTES

Its mousse is fine and persistent. The wine reveals delicate aromas of acacia with hints of peaches.

Soft and fresh on the palate, it displays a lovely creamy mouthfeel with a nice and creamy final.

It's an ideal drink for aperitif (*dry or in cocktail*) or to accompany fish (*trout*) or seafood (*crab, shrimp, crab*).

Serve chilled between 7-9°C. (44°F-48°F)

### MAGIC

Magic label! The "M" monogram on the back-label will turn into a green jewelled crown, once the wine is cooled to its optimal serving temperature.